

664.85

664.85

BLUE BOOK OF PERFECTION
IN MODERN REFRIGERATION
FOR ALL PURPOSES



BLUE BOOK OF PERFECTION
IN MODERN EDUCATION
FOR ALL TEACHERS

By J. H. B. B. B.

February, 1925, Issue

Established 1891

NORTHEY

NORTHEY'S PATENT IMPROVED MODERN DRY AIR REFRIGERATION OF
EVERY KIND FOR ALL PURPOSES, SIDE OR OVERHEAD
 NATURAL OR ARTIFICIAL SYSTEMS

"Quality"

ANY SIZE, STYLE, DESIGN OR FINISH—SPECIAL INSULATIONS—
 COLD STORAGE DOORS INSULATION OF ALL KINDS, MARKET
 FIXTURES.

ISETOP COUNTERS

"Service"

Refrigeration for

MEAT MARKETS
 GROCERS, RETAIL
 GROCERS, WHOLESALE
 HOTELS and CLUBS
 CAFES and RESTAURANTS
 DELICATESSENS
 DAIRIES
 CREAMERIES
 CHEESE FACTORIES
 BUTTER and EGGS
 BAKERS and PIE MAKERS
 FUR STORAGE
 BREWERS and SALOONS
 PACKERS, ETC.



Refrigeration for

FRUIT HOUSES
 BANANA ROOMS
 FLORISTS
 CONFECTIONERY
 HOSPITALS and MORTUARY
 COMMISSARIES
 GOVERNMENT, STATE,
 COUNTY and PUBLIC
 INSTITUTIONS
 CIGAR HUMIDORS
 ICE STORAGE
 FISH BOXES
 CREAM CABINETS
 ICE CHESTS
 SODA BASE, ETC.

"The Factory back of Northey Products"

Built as they should be and not to a price. We sell you over 30 years experience with our products

MANUFACTURED BY

NORTHEY MANUFACTURING CO.
WATERLOO, IOWA

FOR SALE BY JOBBERS IN ALL STATES

THERE IS A HIGHER COST IN PAYING LESS

NOTE: Pages in Bulletins are not in numerical order but are selected from our various catalogs and bulletins. For reference use page and No. of article
 232-3M-K.P.

NORTHEY REFRIGERATORS

Highest Award Taken Wherever Exhibited

Quality Means Economy

"The NORTHEY" Means Both

Every Customer a Testimonial

OUR claim that we have a perfect refrigerator is backed by testimonials from thousands of customers, including well known business men who tried them out thoroughly one season or more before giving a testimonial. It is the perfection in workmanship and service which makes "The NORTHEY" popular.



Guarantee

YOU take no chances buying from us as we guarantee our Northey Cooling Rooms, and any other article we sell, to be as represented in our catalog; also guarantee good workmanship, and when our Coolers are properly iced, and care taken to keep the doors closed, they will work as a good Cooler should. We place a written guarantee in every contract. We secure most all of our business by recommendations of the users of "The NORTHEY" Coolers. It is, therefore, imperative that we give satisfaction.

Improved Side and Overhead Systems and Special Walls

IMPROVEMENT THE ORDER OF THE AGE

Confidence

CONFIDENCE in those with whom we deal, when it springs from a series of satisfactory transactions, is of greater value than all the legally phrased guarantees in the world.

Confidence is the most precious asset in business, because it establishes a standard by which the buyer can gauge his expectations when making a purchase; it simplifies every transaction—it injects into business a sunny, friendly, teamwork spirit.

Because we have always kept faith with our customers—always given them quality, at reasonable prices—plus a fair and square deal at all times—we enjoy the confidence of our trade in the fullest degree. People who trade here know they will be treated as we would have them treat us were we in their place and they in ours.

Fairness

FAIRNESS is the gold standard of value in the relations of mankind; and, when coupled with real ability to serve well, it wins more of the world's prizes than all other factors put together. When the spirit of fairness is lacking in business relations, it represents a shortcoming among the values to which every buyer is entitled.

Fairness is a specific value which is every bit as important as price, quality or service. Fairness in its fullest degree recognizes the customer as king; it imbues the seller with a spirit of taking the initiative in a constant effort to serve the customer well—to keep him smiling all the while.

Our large list of customers bears testimony, through their ever increasing patronage, that fairness is a definite part of our program of service.

Performance

AFTER all the desirable qualities of an article are summed up—each point presented convincingly, and driven home with punch; after all of the claims are unfolded, and appealing promises made—there is one great test which reveals the precise status of the merit of an article. That test is **performance**.

Just as actions speak louder than words, so does the performance of an article speak louder and more conclusively than everything else put together.

A product of high merit, at a reasonable price, backed by a sincere, intelligent effort on the part of the seller to please, is bound to win its way to the top; for performance is fast becoming industry's greatest salesman.

The chief reason why we, as an organization, have made good is because we have won our way to the top on the sheer basis of performance. Our product, our price, our service and our business policy have created a good-will which makes it a pleasure for the customer to continue to come back for more.

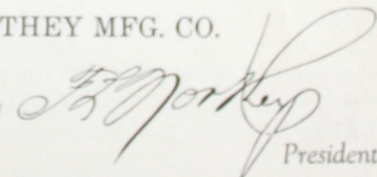
Knocks

We don't want business or orders direct or thru salesmen by knocking other lines. We sell our experience of over 30 years with the product.

Your inquiries or orders are respectfully solicited on the above policy; either direct or through our representatives.

NORTHEY MFG. CO.

By



President

Arguments to be Considered by the Prospective Buyer



DID you ever stop to think that when you purchased direct from the manufacturer or through our direct representatives, you save a profit for yourself?

BUY the best and you have the cheapest.

OTHER manufacturers may offer cheaper goods to you—but in nine cases out of ten you are buying an inferior article.

EXPERIENCE in any line is a valuable asset. We are the originators and builders of "The NORTHEY" system. It has been a life study with us. Consequently, experience has benefitted us to the extent that we can and do build perfect Coolers and Cold Storage Plants.

OUR guarantee is as good as the bank's dollars. This guarantee goes with every article we sell.

"The NORTHEY" patent side icing, dry air system is the best practical system in use.

DRYNESS in "The NORTHEY" Cooler is obtained through perfect cold, dry air circulation.

A COOLER with no dry air circulation causes dampness which produces mould and decay, and a slimy substance will cover all meats.

FOR EXAMPLE: When the wind blows one way for a day, perhaps, and then reverses, blowing in the opposite direction, it causes condensation of the two currents of air and causes a damp atmosphere or rain. "The NORTHEY" circulation goes one way.

NATURAL laws of gravity with respect to hot and cold air are that cold air falls, but must not fall on top of the warm air, but must come under it and force the warm air up. This is one of the predominating features of "The NORTHEY."

DAMPNESS spoils foodstuffs and causes ice to melt faster.

"The NORTHEY" has a strong, positive dry air circulation, all going one way and, by arrangement of the different foods, keep them without permitting the odor of the strong fruits or vegetables to taint the more delicate contents of the cooler.

THEY are easy to ice and economical in use.

THE SAVINGS on ice in a "NORTHEY" will pay the initial cost of the Cooler.

"The NORTHEY" Cooler requires no more care than an ordinary cupboard.

ARE you satisfied to continue using the old style cooler?

YOU evidently believe in modern scientific principles, such as are embodied in "The NORTHEY?"

TO be sure, the saving of even \$1.00 a week on your ice bill appeals to you?

YOU certainly would not use an old fashioned Cooler in which foodstuffs are continually spoiling if you knew a modern, up-to-date "NORTHEY" was in easy reach. Would you?

YOU are doubtless anxious to cut down your losses by perishable articles decaying on your hands?

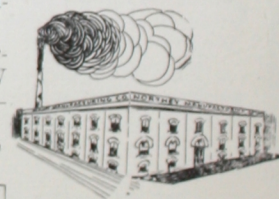
YOUR customers, as well as federal and municipal authorities, will sooner or later demand perfect

and sanitary refrigeration for all foodstuffs.

BE PREPARED for all such emergencies by placing your order NOW for a scientifically perfect cooler—"The NORTHEY."

"THE NORTHEY" MEANS BEST

"THE NORTHEY" MEANS BEST



NORTHEY Improved Side and Overhead Systems and Special Walls

SEE WHAT THEY SAY

No Testimonials Accepted Until After One Season's Use.

A CONFIDENTIAL investigation on "NORTHEY" Refrigerators and Service was carried out by The Merchants' Trade Journal, one of America's greatest trade publications previous to accepting our advertising contract. (As letters where private names are left off.)

Montezuma, Iowa.

Merchants Trade Journal, Des Moines, Iowa.

Gentlemen: Your favor of the 11th, regarding Northey Mfg. Co.'s products at hand.

In reply will advise that we purchased a double cooler from them. One half is used in our fresh meat department, the other half is used in our grocery department.

The cooler has given us the best of satisfaction, and it does everything that the Northey Mfg. Co. claims for it.

In regard to the refrigerator show cases, I cannot advise you for I have never had any experience with them.

Waterloo, Iowa.

Merchants Trade Journal, Des Moines, Iowa.

Gentlemen: We have a Northey cooler, one of the large size, which we use in connection with our luncheonette and it is very satisfactory. The show case, we have had no experience with.

Furthermore would say, the Northey people are very high class, and very reliable in every respect.

Marshalltown, Iowa.

Merchants Trade Journal, Des Moines, Iowa.

Gentlemen: Yours of the 8th at hand. In reply would say, I am using one of the NORTHEY refrigerators and believe they have no equal either in price or quality. If I was expecting to install another refrigerator I would have a NORTHEY.

As to the Refrigerator Show Case, I know very little about them.

Lane, S. Dak.

Merchants Trade Journal, Des Moines, Iowa.

Gentlemen: Replying to your inquiry of April 22, concerning the operation of the recently installed counter refrigerator of the Northey Co., manufacture, No. 810, 10 ft.

Will say that this cooler has been in operation for about three weeks and is giving the finest kind of service, the inside of the cooler is at all times dry and in the best of condition for the purpose.

I believe from our experience you are safe in advertising this make in your Trade Journal.

Hampton, Iowa.

Merchants Trade Journal, Des Moines, Iowa.

Gentlemen: I have had no experience with the show case, but am using a Northey Refrigerator and I am very much pleased with their method of doing business. They are first class people.

Oklahoma City, Okla.

Merchants Trade Journal, Des Moines, Iowa.

Gentlemen: In reply to your inquiry will say that the NORTHEY Refrigerating Counters have given entire satisfaction in our wholesale and retail meat and fruit department.

In answer to your questions will say:

The case will actually refrigerate and will secure an even distribution of cold as any ice box would.

We can leave delicate food in the case over night.

We are cooling our cases with refrigerating machinery—brine system.

Look at This One

Oklahoma City, Okla.,

Northey Mfg. Co.,

Gentlemen: My ice man made a remark to me the other day which I think will interest you. It was to the effect that the NORTHEY cooler, which we bought of you, did not give the ice man a square deal, on account of using so little ice. This statement is very gratifying.

I will say, personally, that our NORTHEY cooler, contrary to the common belief, prejudice, and many mis-statements, is absolutely dry and never

sweats. In proof of the dryness, I have frequently lit matches on the slats of the ice chamber.

To sum up the whole situation, I find a NORTHEY cooler so SUPERIOR to any OVERHEAD ICER of my experience that it is cheap at double the price.

Wishing you and yours continued success, we are,

(Signed) Yours very truly,
FILGELSONG & GRANTHAM.

Testimonials on "NORTHEY" Refrigerators

No Testimonials Accepted Until After One Season's Use.

"A Strong Testimonial on a NORTHEY Patent Side Icing Cooler, Operated by Artificial Refrigeration, by One of the Most Prominent Firms in the Southwest."

Wellington, Kans.,

Gentlemen:—

We installed last spring a refrigerating plant which has given perfect satisfaction. Our box is 30x13; 2 partitions making 3 rooms, also display counter is refrigerated. The box is a NORTHEY box, and is the most sanitary we ever saw, which is attributed to the slanting roof which causes a continuous dry air circulation. Box and meat absolutely dry all the time.

We have a six ton ice machine which we run from 36 to 40 hours a week (never on Sunday) during the hottest weather.

During the winter we run two afternoons a week 4 to 5 hours each, and keep a temperature of 30 to 36 degrees.

We use for power a 15 H. P. gasoline engine. Cost of running plant in summer is \$30.00 to \$35.00 per month.

(Signed) Yours truly,
GARLAND & ARCHER.

Williamsfield, Ill.,

The Northey Mfg. Co.,

Gentlemen: Received the refrigerator Saturday, Oct. 14th. It came through in good shape, we iced it Monday and I sure think it is fine; it is really better finished than I figured on. If I can ever speak a good word in this locality for you, I will gladly do it.

Yours truly,
(Signed) E. G. JONES.

Newton Falls, Ohio,

I wouldn't part with the cooler, it is the best I have ever used. It keeps everything in No. 1 condition.

Yours truly,
(Signed) R. S. ELLIOTT.

This Man Has Bought Five of Our Cooling Rooms.
Vinton, Iowa,

The Northey Mfg. Co.,

Gentlemen: This is to testify that we purchased of the Northey Mfg. Co., one of their special coolers, and what use we have made of this cooler, it has given us perfect satisfaction. The circulation seems to be perfect, and the air in same is as dry as a bone, also seems to be perfect as to holding the cold, and besides, adding fully 50 per cent to the general appearance of our market. The rack space for hanging

and putting away of the meats is a great improvement over the old way, as it gives us so much more room, also the sanitary doors and general appearance make it as near perfect as possible for a cooler to be.

Truly yours, GEO. HANOVER.

Fenimore, Wis.,

Northey Mfg. Co.,

Gentlemen: I have been using your Northey Patent Cooling Room now about five months and find it a little "dandy." No one can tell me, now, that any overhead system is ahead of it, for we have both kinds here. My competitor has an overhead "New" and I have the "Northey." My ice bill runs, at least, \$1 a week lower than his and he has a good brick building, while mine is an old frame building.

You can count on me to recommend your system to anyone that wants a cooler.

Yours truly,

LEN B. STAUFFACHER.

Smithland, Ia.,

Northey Mfg. Co.,

Gentlemen: The cooler we bought of you is a dandy. We like it better every day, and our ice bill is about half as much as it was last summer, which is a great saving. The labor and expense of keeping it up is a great thing.

Yours truly,
(Signed) STRATTON & BENNETT.

JOHN HERMANEK, Groceries, Meats and Feed

620 18th Ave. East, Cedar Rapids, Iowa.

Dear Sirs: I bought a refrigerator from you people about two years ago and it is giving us very good satisfaction, and we are well pleased with it.

Hoping to hear from you real soon,

Yours truly,
(Signed) CHAS. HERMANEK, Mgr.

Van Horne, Iowa.

Am well satisfied with your counter; it sure helps in the sale of meat. I would not be without one if it would cost \$500.

A. G. FETT, City Meat Market,

Fifth District A. & M. School,

The Northey Mfg. Co.,

Dear Sirs: Your letter of Nov. 13th, stating that you had sent us three rails with hooks for same and brackets for our refrigerator, was duly received. We appreciate very much your giving us these fixtures.

I wish to say that the refrigerator has given entire satisfaction, and will be made more efficient for our

use with the additional meat hooks.

A great many people visit the school and are shown this refrigerator. I am always glad to speak a good word for it.

Yours truly,
(Signed) J. HENRY WALKER, Principal,

Monroe, Ga.

Northey Mfg. Co.,

Gentlemen: Please find our check enclosed for the payment of our last note with interest.

We have increased our fancy cheese and meat business very much since we received our counter and the price we paid would not buy ONE SIDE of it, if we could not get another one like it.

Yours truly,
(Signed) BROWN GROCERY CO.,
Atlantic, Iowa.

Des Moines, Iowa,

Gentlemen: When I purchased a side icing cooling room from you, about a year and a half ago, I treated the claim of your salesman to a more or less of a "show me" attitude. Would say at this time that I have been shown. My experience previous to purchasing your cooler was entirely with overhead icers, and your system of cooling at that time was new to me.

My coolers uses less ice in proportion than any of my fellow merchants, upon whose ice consumption I can get any data. It is very dry and keeps meats in perfect condition. If it did not take too much space here there are several rather unusual cases I could cite as to its meat keeping qualities.

It keeps a low temperature and hardly varies. The milkman and the ice man both say it is the best cooler on their routes. I have never had any sour milk, as it keeps several days.

Recently in invoicing the fixtures in my store I put my cooler in at its first cost to me and when some surprise was expressed at this I made the statement that if I was not able to procure a cooler as good I would not take twice what I paid for it.

You are privileged to refer any prospective purchasers of your side or center icing coolers to me, as I do not think any man needing a refrigerator can go wrong in buying one.

Yours very truly,
FRANK GOODMAN,
Grocer and Butcher,
Des Moines, Iowa.

825 S. E. 9th St.

A Few Testimonials From Users of "The NORTHHEY" Patent Side Icing Cooler

No Testimonials Accepted Until After One Season's Use.

See What Those Who Have Used Our Coolers Say

Send for Special List of those using Our Cooling Rooms for every purpose in all parts of the U. S.



Omaha, Nebraska.
Gentlemen: Answering your inquiry of recent date, asking how we are satisfied with the large cooler you built and installed for us some time ago, will say: We have been in the butcher business continuously for the past twenty-one years, have purchased and used seven different systems of cold storage, supposed to be the best upon the market, including ammonia, at a total cost of over four thousand dollars, and we find by careful comparison of our bill (making the allowance for the difference in size of cooler) that the ice consumption of the S. Northey Patent is less than one-half the best system heretofore used. We would say also that your system has a positive dry, cold air circulation and a low temperature that can not be improved upon. To be brief, we consider it to be the only perfect system and are glad we discovered our mistake and abandoned all thoughts of other systems. It is making money for us while we sleep. There would not be so many failures in the meat business if other butchers had the same facilities for keeping their meats as we now have.
Yours truly,
FRED ROSS.

Le Sueur, Minnesota.
Gentlemen: In reply to yours will say that the double butcher cooler purchased from you last spring is all and more than you claimed for it. I am well pleased and expect to have you put in a cold storage for me in the near future for holding eggs, etc. Wish-
ing you success, I am,
Yours truly,
J. H. TERMATH.
Estherville, Iowa.

Gentlemen: I purchased my cooler early last February and now that I have thoroughly tested it through the entire summer season, I will say that it is certainly the finest cooler I have ever used and is satisfactory in every way. It is a perfect preserver of meats, and I have kept pork and mutton thirty days in the hottest weather we have and can hold meat, it seems, as long as I wish to in my trade without loss. The cooler has a perfect dry air circulation, as I have kept matches in it through the entire season and they will light readily at any time, while the meats are perfectly dry, instead of being damp and mouldy as they were in the old style overhead system, and my cooler uses about one-third less ice. I can recommend the S. Northey Patent to anyone wishing a first-class, up-to-date cooler.
Yours truly,
F. R. LYMAN.
Fredericksburg, Iowa.

Gentlemen: You ask me to give you a testimonial if I feel justified in doing so, and in reply will say that having purchased my cooler in the early summer and using it through the hottest weather, I feel that it is the best test I could put my cooler to, and will say that it has kept my meat in perfect condition at all times, and as long as I wanted to keep it, and the circulation was perfectly dry and cold; the meat never becoming mouldy or slimy. As a test we hung a wet apron on one of the hooks and in about eight hours it was perfectly dry, and we can keep matches in this cooler and they will always light readily, showing the cooler to be perfectly dry. I have had long experience and have used all systems, but the S. Northey Patent is the best I ever used and can recommend it to anyone wanting a good cooler.
Yours respectfully,
MIKES BROS.
Waterloo, Iowa.

In reply to your inquiry as to how we like the butcher cooler purchased from you last February, will say that in our thirty years' experience in the business it is the most satisfactory cooler we ever used, much easier to fill with ice, and the ice consumption less than the overhead circulation; absolutely dry, in fact we consider it a perfect refrigerator.
CHAS. DEMMEL.

Hastings, Nebraska.
Gentlemen: In answer to your inquiry as to what system we have used and how we are pleased with the S. Northey Patent after using it a season, will say that in 1888 we put in an 8x12—cooler and used it until 1895, but as we were not satisfied, we put in a freezer with salt and cracked ice. This was not satisfactory, so then we put in an S. Northey Patent and now we have come to the conclusion that it is the best system we have had anything to do with, as it is not only the easiest to fill, but uses less ice and gives as low temperature as our freezer did. In addition to this, we know the S. Northey Patent has a stronger circulation than any others we have ever used or seen, and is absolutely dry at all times. We can cheerfully recommend your coolers to be meat keepers for an indefinite time.
Yours respectfully,
KAUF & RINDERSPACHER.
Webster City, Iowa.

Gentlemen: The cooler placed in our slaughter house by you last spring has performed all that you claimed for it, and works beyond our expectations, always dry and cold. It has kept meat forty days in perfect condition in the hottest weather. We are perfectly satisfied with it and can cheerfully recommend the S. Northey Patent Side Icing System to anyone wishing anything in that line.
Yours truly,
MCCAFFREY & TUTTLE.
Nashua, Iowa.

Gentlemen: In reply to yours of recent date as to how I liked my cooler, will say that after using it a season it has given entire satisfaction in every way, keeping my meat cold and dry and without mould as long as I wish to hold it in the hottest weather. I have had considerable experience with coolers of all kinds and consider the S. Northey Patent the best I ever used. Being economical in the use of ice and has a strong circulation of cold, dry air. We recommend the S. Northey Patent to anyone wanting to buy a first-class cooler.
Yours truly,
EICKSTEIN & CO.

Kansas City, Mo.
Gentlemen: You have the liberty to refer anyone to me in regard to the S. Northey Patent. I am using the S. Northey cooling rooms both in the Blossom House and the Union Depot with less expense and trouble than any I ever used. They save ice and are perfectly dry.
Yours truly,
FRED DOGGET, Prop.
Adel, Iowa.

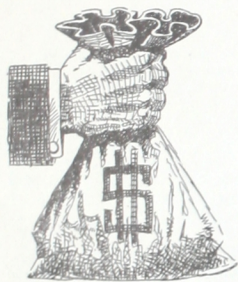
Gentlemen: In reply to your inquiry as to how I like my cooler, will say I have a thermometer in each room of my cooler to see if there is any difference in the temperature, but find them to be 37 and 39 degrees when it is 85 degrees outside in the shade. The lowest I have seen it yet was 34 and 35 degrees, and will say it has a perfect, cold, dry air circulation, and is a No. 1 cooler in every respect.
Yours truly,
F. B. PRESTON, Prop., "Red Heifer Meat Market."
Ackley, Iowa.

Gentlemen: The cooler has been entirely satisfactory—using half the ice of an ordinary cooler. Through the hottest weather cooling eight beaves, and you know my cooler is 8x16. The meat is always dry and the circulation is fine. I have hung meat which was thoroughly wet from the rain in the box and in two hours it was perfectly dry.
Respectfully yours,
F. M. WILSON.



Write for More Testimonials if You Want Them

Pertinent Pointers for Intending Buyers



IF you are buying your first cooler, all we ask is that you investigate The NORTHEY Coolers before placing your order.

If you have had long experience in the use of Coolers, then we appeal to your scientific and practical judgment of a perfect NORTHEY slope top Cooler.

Let people who know guide you. Listen to the man who has had 34 years experience in the building of a perfect Cooler. Ask the scientific man.

Let quality be the first consideration.

The profit of low prices never equals the loss of quality and results.

You can't tell about the works in a watch by the outward appearance of the case.

A cheap, loose-jointed Cooling Room wastes cold air—likewise, money—so long as you use it.

Open your house door in the winter and you lose heat. It costs a great deal less to heat from coal than to cool from ice.

Poor insulation in Cooling Rooms has lost millions of dollars for packers and brewers—and forced more than one small dealer into bankruptcy.

Demand a guarantee in your contract. We give them.

Beware of imitations and so-called "Best."

Buy of an old established factory like The NORTHEY which has passed the experimental stage.

NO TAIN.

Why You Should Buy A "NORTHEY"

They usually save one-third the ice over ordinary Coolers. On this basis, figure your savings in five or ten years time.

"The NORTHEY" is the Cooler free from continual repairs.

They can be used for artificial refrigeration without change or expense.

They save you money every year you use them.

Side Icing is one of the many conveniences in "The NORTHEY"—no ladders or derricks needed.

Self-cleaning, heavy galvanized pans.

Drip pans cleaned without removing ice.

Sanitary retail meat shelf.

Improved airtight sanitary traps, cast iron.

Racks and sanitary hooks removed by one operation.

You can stand up straight in a "NORTHEY."

You don't have to trim your profits from meats or throw out fruits and vegetables in a "NORTHEY."

They are Guaranteed.

We take the chances—not you.

Heavy insulation.

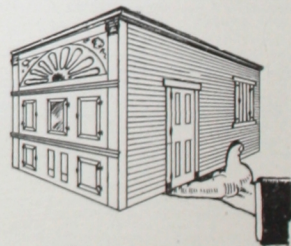
Walls, mineral wool packed.

Floors, waterproof cork packed.

We finish in White enamel and Gold, Mahogany and other stains.

We white enamel, or opal-glass line coolers when desired.

PERFECT CIRCULATION.



NORTHEY Improved Side and Overhead Systems and Special Walls



Superior Points

OF

"The Cooler With the Hump."

S. Northey's Patent Slanting Top.
Perfect Construction.
Heavy Walls.
Solid Mineral Wool Packed.
Special Thickness When Desired.

Two Heavy Layers Waterproof Wool Felt.
Two $\frac{7}{8}$ inch Thickness Lumber T. and G.
Airtight Triple Matched Joints.
Sections of Convenient Size.
Inside Painted in White Sanitary Asbestos Washable Paint.
Removable Sanitary Racks and Hooks.
Wearing Parts Hard Wood.
Airtight Doors, Hard Wood.
Airtight Jambs, Hard Wood Linseed Oil Soaked.
Sanitary Retail Meat Shelves.
Airtight Windows.
Floors Soaked in Linseed Oil; cork filled.
Door Sills Galvanized Iron Covered.
Improved Cast Iron Airtight Traps, and Threaded Drain Pipe.
Pans Heavy Galvanized Iron, Self Cleaning.
Removable Drip Pans.
Large Lag Bolts Used.
All Parts Numbered; Anyone Can Set Them Up. Full Directions Sent.
Heavy Solid Brass Trimmings.
Heavy Airtight Brass Fasteners.
3 Glass and 2 Air-spaces in Windows.
Non-Breakable Ice Slats.
NO MOULD.

NORTHEY Improved Side and Overhead Systems and Special Walls

Some Plain Facts

ON

"The Cooler With the Hump."

ONLY SCIENTIFIC COOLER made.
Saves Ice.
Perfect dry air circulation.
Preserver of its contents.
No mould, taint or odor.
No slimy meats.
No decayed vegetables.
They will keep matches drier than in your match box.
You can light matches on the walls, ceiling or ice racks.
Wet paper hung on hooks can be burned in a few hours.
Will dry meats off in a short time. Retains rich juices and flavor of meats.
Fruit and vegetables will in time dry up, but never mould or spoil.
Fruits, vegetables, butter and milk can be kept in the same room.
No overhead sweating.
No sweating windows.
Doors or windows do not sag or stick.

DRY AS THE PLAINS.



Brief General Information on Northey Patent Refrigeration and Construction

SIDE AND OVERHEAD SYSTEMS

NORTHEY PATENT REFRIGERATION, made since 1891, coupled with scientific principles of DRY COLD AIR circulation, incorporated with the best modern construction and SOLID INSULATION (NO AIR SPACES) producing the most perfect refrigerator in keeping perishables, and SAVING OF ICE on the market today.

Systems: Side and Overhead—Our NORTHEY PATENT SIDE ICING HUMP TOP COOLER we guarantee to use LESS ICE and keep perishables under same conditions, better than ANY COOLER MADE, (even our own make overhead coolers which are most scientific made on the market today). Do not compare a flat top cooler with ours—they are not the same. Remember, we have the only successful Side Icer manufactured, and subject to various criticisms by salesmen of about 25 overhead builders, all of which we can prove incorrect. Why do most of these overhead builders build small boxes and counters, side icers?

Insulation—This is one of the most important features of a good refrigerator. Good insulation saves ice and perishable contents, and pays dividends in saving money for years to come. Since 1891 we have used and recommended MINERAL WOOL for TOPS and SIDES packed solid 19 lbs. to the cu. ft. (not 10 lbs. as many do) and no air spaces. Guaranteed not to settle, or absorb moisture; vermin will not nest in it (as approved for government work).

For FLOORS which are subject to getting wet by liquids being spilled, we use CORK full insulation, (no air spaces) as approved for government work.

ALL OUR INSULATION is protected on EACH side with heavy WATERPROOF insulating paper (making insulation moisture proof and air tight). There are many good insulators, which vary slightly as to insulating quality, but are adapted for certain conditions and should be used have DRY AIR and upon dry air depends success or failure in a cooler.

Circulation and Dry Air—On circulation depends whether or not you have DRY AIR and upon dry air depends success or failure in a cooler.

Our coolers will keep salt dry; matches can be lighted anywhere in cooling rooms or on the ice slats. A wet paper hung up a few hours can be burned.

Temperature and Cold Air—Cold air is of no value only to keep butter and lard solid, and a cheap method to establish circulation. Cold air above freezing without circulation and dry air will not preserve perishables. Meats and game can be kept many days in Colorado in open air when temperature is 85 DEGREES IN THE SHADE; not because it is cold, but DRY.

Floors—Our floors are insulated solid with cork, and protected each side with water-proof insulating paper. Lumber on top used to stand hard wear, and underside lumber to resist water or dry rot.

Sanitary Interior Finish—All our cooling rooms are treated with two coats white, sanitary, odorless, washable finish.

Doors—Our doors are specially heavy and insulated solid; smooth, sanitary, panelless finish outside reinforced with steel plates, and heavy long screws sunk in corners; and headers also in each fastener and hinge. Heavy $\frac{3}{4}$ in. off-set edges; two points of contact; stops inside.

Windows—Our windows are made in same manner as doors, except they are fitted with 3 glass and 2 air spaces in standard work, more in freezers. No clouding, no sagging. Inside stops.

Sanitary, removable racks and hooks set in galvanized sockets; retail shelves heavy type.

PANS—(Non-Sweating)—All pans and drip made of heavy galvanized iron, double seamed, nailed, solder lapped. Insulated and free from sweating.

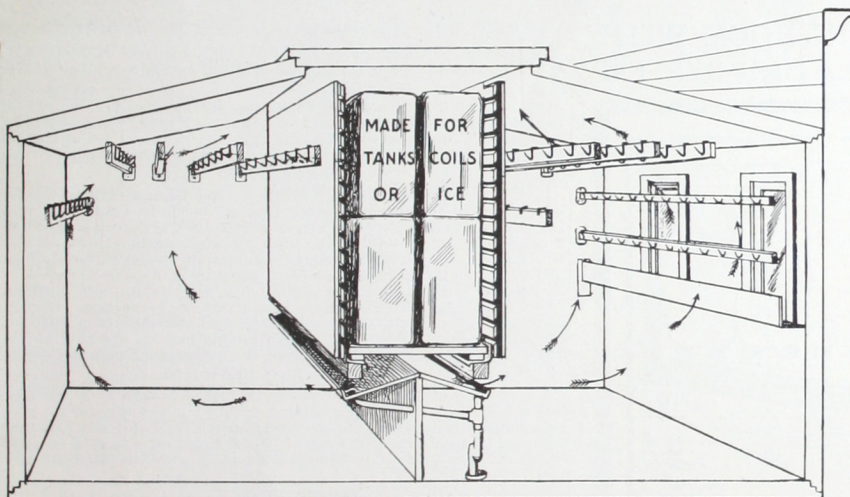
TRAPS—Water Seal type, sanitary and safe. Cast iron and threaded drain pipe.

HARDWARE—Heavy solid brass automatic, beautiful finish, and suitable for service needed in each case.

Guarantee—We guarantee our coolers under equal conditions to equal or excel any cooler made.



General Description of Northey Dry Air System.



Choice of Meat Racks or Three Rows Slatted Shelves

Full Information Given Ice Machine Companies.

We recommend brine tubes or small round tanks coupled in place of brine tanks in this system.

Description of "NORTHEY'S" Patent Cooling Room

THE Northey Cooler is different than other Coolers on the market as it has a slant top with a hump over the ice chamber. There are many advantages in this style over the old style Cooler. Example: It takes 2700 pounds of ice to fill a 6'x8'x9' Side Ieer and 4050 pounds to fill an 8'x6'x10' Overhead Ieer, and this goes on every time you fill it for years to cool the same amount of meat.

It reduces the amount of space to be cooled, as the corners are cut off, thereby saving many cubic feet of useless space, which is too high to use conveniently.

Another feature of the slant top is the greatly increased circulation; warm air travels about five times more rapidly on an incline, therefore,

the air in a NORTHEY Cooler comes in contact with the ice five times more frequent than in other Coolers, consequently the dryer, colder and sweeter the air will be as the ice absorbs the dampness and odors. Not only this, but the colder and drier the air the slower it will melt the ice, which means economy and proves our theory—that dry, cold air circulation is more important than cold, damp air alone.

CIRCULATION

Our ice bunker, or system, is placed at one end or side of a single Cooler, or across the center of a double Cooler. The ice causes the cold air to pass down around the ice and back of the slats, falling out through our non-obstructing pan system to the floor of the Cooler. There is a tight partition on each side of the ice, open at the top and bottom. This acts as a syphon. When the cold air falls and draws the warm air in from the top, the cold air in turn is falling and pushing the warm air ahead of it to the top of the room, where it strikes the sloping top of our ceiling and, by natural gravity, follows

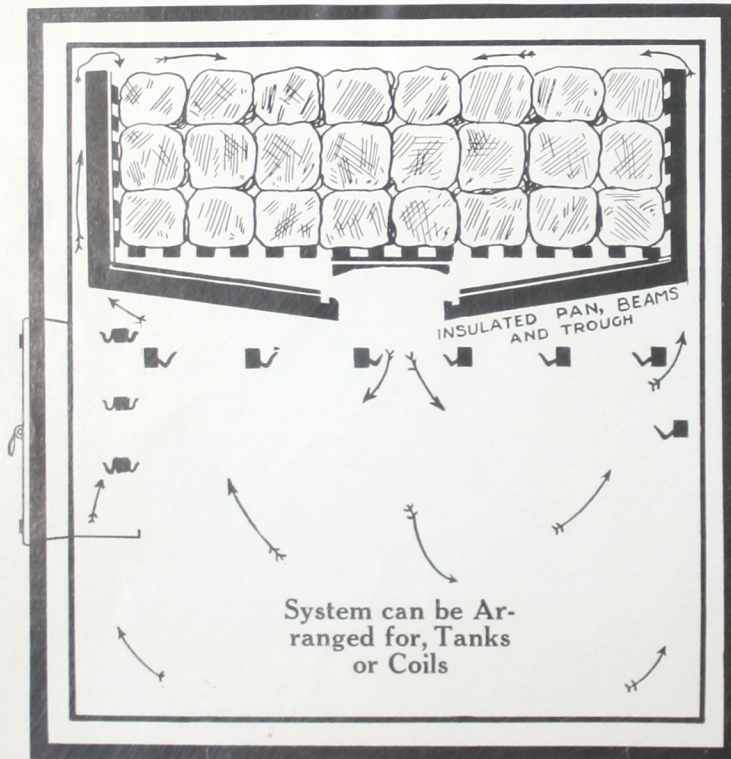
up to the top of the ice chamber where it passes in and on the ice. This condenses all heat and odors, which run off in the drain. The falling of the cold air and the rising of warm air causes a strong, cold, dry air circulation which carries off all possible dampness in the rooms and the contents retain their rich juices and flavors. All four sides and bottom of the ice is exposed. Thus, we get about double the amount of cooling surface over the old style system, in which the bottom of the ice is the only exposure. When it is 90 or 95 in the shade in the Western states, it is a well-known fact that fresh meats can be hung out of doors and kept perfectly. Dried fruits remain white and do not turn brown as in the Middle states from moisture. This is on account of the dry air, not cold air. The dry air in our Coolers preserves the ice as well as the contents. *Perfect Dry Air Circulation* is the entire success of "The NORTHEY."

NORTHEY Improved Side and Overhead Systems and Special Walls

"NORTHEY'S" COLD BLAST IMPROVED

Overhead Cooling Rooms

THE ONLY OVERHEAD COOLNG ROOM WITH
A POSITIVE DRY AIR CIRCULATING SYSTEM



PATENT APPLIED FOR)

12A

AFTER years of successful operation of the NORTHEY Patent Hump Top Side Icing Cooling Room, we have had many inquiries for an overhead cooler built on similar plans as our hump top cooler. To meet the demands of those who want an overhead cooler we built a few Cold Blasts, arranged as per cut shown, to test them through the seasons of 1911 and 1912, which were unusual ones. The results were better than any overhead cooler that we have ever seen, and believe we have the best overhead cooler made.

CIRCULATION.

The circulation in the NORTHEY Cold Blast Overhead Cooler is superior to the former system used in Overhead Coolers, in that the cold air passes down by a special cold air duct, near to the bottom of the cooler, forcing the cold air underneath the warm air, which rises up against the sloping ceiling and up the warm air duct and condensing on the ice, all heat, moisture and odors.

Again you will note, the cold air passes down the cold air duct, which causes the air to circulate in the corners by suction. It is in the corners that perishable goods often spoil for lack of circulation in other systems. With this perfect circulation, we are able to obtain a dry air cooler, which preserves the contents as well as the ice.

DAMPNESS AND DEAD AIR.

In the old style overhead cooler there has always been more or less trouble with the cold air coming down on top of the warm air or mingling with it, which causes condensation, and deposits the foul vapor on the contents of the cooler, which takes on a tainted or cooler flavor. Our Cold Blast System does away with any dead air corners.

CONSTRUCTION.

NORTHEY Cold Blast Overhead Coolers are constructed extra heavy and made amply strong to carry the large load of ice necessary to fill them. You should consider the safeness in the construction of these coolers, as there are many tons of ice overhead, and it is unsafe to walk in and out of a cooler that is put up cheaply.

NORTHEY Large or Double Coolers have cold air coming down center and warm air up two sides. Single Coolers have cold air down one side and warm air up other side.

SIZE AND STYLE.

NORTHEY Cold Blast Overhead Cooler is made in the same size, style, with construction and fixtures also as far as possible, as the NORTHEY Patent Hump Top Side Icing Cooler. The standard height of the NORTHEY Cold Blast Cooler is 10 feet; allowing 6 feet, 1 inch to bottom of pan; 1 foot for pans and ice beds; 2 feet, 2 inches for ice space; 5 inches each for floor and top, unless heavier walls are used. 10 feet is lowest possible for practical use. These overhead coolers take special price when higher.

NOTICE—We do not hesitate in saying that our NORTHEY Side Icing Coolers are more economical on ice than any similar construction that is now in use. NORTHEY Side Icers use less ice than NORTHEY Overhead Icers—The reason: Less space to cool.

Choice of Meat Racks or Three Rows Slatted Shelves

General Description of How Our Cooling Rooms are Made

Double Coolers—A Double Cooler is one that has ice across the center, or may have it at each side or each end with a partition between, circulation going two ways. In our regular double Coolers, we usually place the ice across the center, which is especially adapted to meat market use, the back room being used for large quarters, and the front room for small pieces. They are also useful for grocers and hotels where one room is used for meats, while the other room is fitted up for carrying butter and other articles.

Single Coolers—A single Cooler is one with the ice chamber across one end or one side, circulating one way. When "The NORTHEY" Cooler with one room is used for grocery or hotel purposes, it is necessary for perfect results to distribute the food as follows:

Butter, milk, or easily contaminated foods under the ice, or on the first shelf.

Meats on hooks or on the center shelves.

Mixed dishes, fruits, vegetables or anything with odor, on the top shelves.

With this arrangement, the pure cold air passes over the delicate foods first, carrying the odors of articles on the top

NORTHEY Improved Side and Overhead Systems and Special Walls.

shelves over to the ice condensing them and carrying them off in drain water.

Meat, Hotel and Grocery Coolers—These are furnished, in our regular equipment, with sanitary removable quarter or loin rails and hooks. When desired we can substitute three rows of slatted wood shelves without extra charge.

We furnish a sanitary removable wire shelf and removable retail rails and hooks in the retail, front back of windows only.

Right and Left Hand Coolers—This is determined from the entrance to your store room.

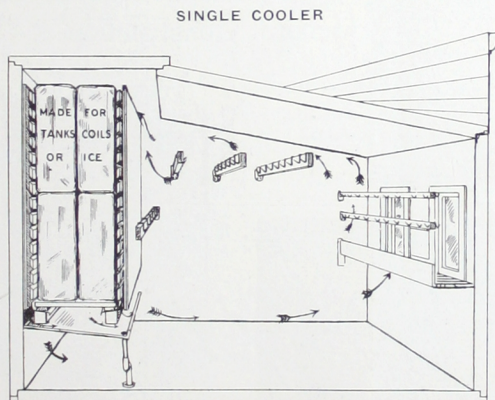
The Cooler that stands to your right as you enter the front of the building, facing the rear, is the right hand Cooler, while the one to the left, is the left hand Cooler.

Front and Side Finish—All of the plainer "NORTHEY" Coolers are finished on the front and one side, while our fancier Coolers, unless otherwise ordered, have a plain finish on one side.

The section containing the window or windows, is always designated as the front and is given first.

For Example—A 6x10 means a 6 foot front and 10 foot length. If you want a 10 foot front and 6 ft. length, designate it as a 10'x6'.

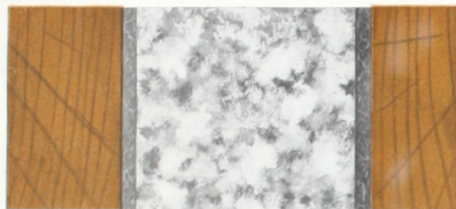
Choice Meat Rails or 3 Rows Slatted Shelves



INTERIOR SINGLE MEAT ROOM, 8x12.
(Side with ice and main door removed).
Full Information Given Ice Machine Companies.
We recommend brine tubes or small round tanks coupled in place of
brine tanks in this system.

"NORTHEY" Standard Walls

Other Insulation than Mineral Wool if Desired.



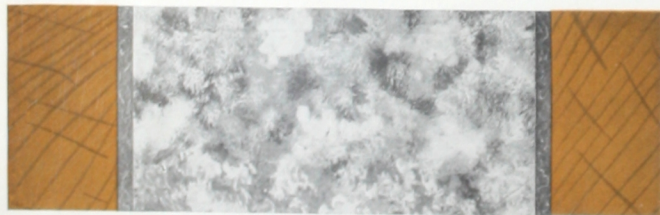
No. 3 1/2 Wall
For small
chests and Re-
frigerator
work.



Northey Cooler section 12 years old, showing Mineral Wool up tight where orig-
inally packed and bone dry after lumber and water proof paper was removed.



No. 4 Wall
Standard for
Portables.



No. 5 Wall
Standard.
Economical for
ice and good
wall for ice
machine. Will
hold 32°.



No. 6 Wall
An extra fine
wall for ice or
machine. Can
be used for 10°
below freezing
temperature.

General Construction of "NORTHEY" Standard Walls Nos. 3 1/2, 4, 5, 6, 7 and 8

STANDARD WALLS—These cuts are reproductions of our stand-
ard commercial walls which we have found to be very satisfactory.
The construction is as follows: Beginning with the outside: 13-16
inch, nearly 7/8 inch T. & G. lumber, water proof felt, headers placed
about every eighteen inches, with mineral wool, packed 19 pounds to
the cubic foot between headers; water proof felt, we use waterproof
felt to guard against dampness only as there is no danger of water in
side walls, 13-16 inch nearly 7/8 inch T. & G. lumber, finished on the in-
side with snow white washable finish.

AIR SPACES VS. SOLID INSULATION—Air
spaces is an antiquated system of insulation, and was
used in some of the oldest coolers. An air space is a
poor insulation, except as a vacuum, or as in a corked
bottle or soldered can. Between lumber it is constantly
on the move. Air spaces are not allowed to be used in the
late specifications of Government Refrigerators. All
the large packers and cold storage house builders are
using solid insulation, and no air spaces are permitted,
not even in combination with sheet cork, flax sheet, etc.
There is a very slight advantage, if any over mineral
wool by the most expensive insulator on the market.
The way we put it in our walls, in the ordinary use of a
cooling room there is no chance for
water or moisture to reach it. Mineral
wool taken out of our coolers in use for
years is absolutely dry. We furnish
any insulation made for special pur-
poses, if wanted, extra. Write for our
special information on insulation.

Use No. 7 wall for 20° below freezing. Use No. 8 wall for zero.

"NORTHEY" Standard Floors

Standard Cork Filled Floor. (Special Sizes to Order) Other Insulation in Place of Cork if Desired: Extra

Floor—The floor of a Cooling room of any kind is one of its most important parts. It is liable to become wet, or soaked at times by the upsetting of liquids, but the greatest source of trouble in this line is the too frequent wetting by mopping out. A great many people make a mistake by flushing the floors, thus allowing the water to soak through the insulation which, in time, rots out the frame work. In cleansing a Cooling room, simply use a damp cloth, or mop, wiping up carefully. Allow no water to go through. For this reason we have adopted cork filling for our floors and, in addition to this, we have put water proof felt on each side of it. Crucial tests have proved that when water is poured on the cork, it will run to the bottom and leave the cork perfectly dry, which it will not do with any other kind of insulation. Since 1891 experience has proved to us that this is the best possible kind of a floor to use. We are using it throughout in all of our work, large and small, also Portable Coolers, Ice Chests, Fish Boxes, etc.



NO. 3 1/2 FLOOR.
Used with No. 3 1/2 wall. In chests.



NO. 4 FLOOR.
Used with No. 4 wall.



NO. 5 FLOOR.
Used with No. 5 wall.



NO. 6 FLOOR.
Used with No. 6 wall.

"NORTHEY" Patent Market Cooling Rooms

Standard Mineral Wool or Cork Filled Walls and Cork Floors

SIDE ICING OR OVERHEAD SYSTEM

Quality

Service



BUILT ON ORDER

STYLE "U"—(Showing 20' width, front only). This is a beautiful design, of a plain but very rich construction; heavy fluted posts and heavy bases; corinthian caps; includes all that is shown in cut. Lowest and stock height 12' without extra charge. Standard finish plain or quarter sawed oak, other finishes if desired. Solid brass trimmings.

"NORTHEY" Patent Market Cooling Rooms

Standard Mineral Wool or Cork Filled Walls and Cork Floors

SIDE AND OVERHEAD SYSTEM



BUILT ON ORDER

STYLE "T"—(Showing 10' width, front only). This is a modern, plain, but rich design, includes everything as shown in cut, large round columns; heavy bases, and corinthian caps; panels are filled with white opal glass. Lowest and stock height, without extra charge, 10 ft. Standard finish plain or quarter sawed oak, other finishes if desired. Solid brass trimmings.

Mirror in place of center window, same price. Mirror set in window frame, extra. Standard number of windows in cooler fronts: 4 ft. and 5 ft. front, 1; 6 ft. and 7 ft. front, 2; 8 ft. and 10 ft. front, 3; 12 ft. special, 4.

August 11, 1922.

Northey Manufacturing Company,
Waterloo, Iowa.
Gentlemen:—

This is to certify that I have an old Side Icing Double Cooler of your make that is over twenty years old. This has been moved four times and re-set and for all that it is a very old cooler, it is keeping my meats in perfect condition today. Recently, when a representative from the factory called, we opened the ice door and lighted matches on the ice slats and ice bed.

I remarked that some of their competitors had made the statement that the mineral wool in the side walls had probably settled two to three feet, when your representative immediately got a brace and bit and bored into the wall at the top and pulled out mineral wool, showing that there had been no settling at all.

The salesman showed me that I had saved \$4500.00 worth of ice over what an Overhead system would have used. The cooler at this time is very economical on ice, has a cold dry air circulation and keeps meats fine.

Respectfully,
Mike Birkle,
1124-2 Street N. E.,
Minneapolis, Minn.

P. S.—Mr. Birkle bought a new opal front since this testimonial was written.

"NORTHEY" Patent Market Cooling Rooms

Standard Mineral Wool or Cork Filled Walls and Cork Floors

STYLE "Z"—(Showing a 10' width, front only). This is an attractive design, with long fluted columns from the base to the cornice; heavy bases; cornthian caps, and plain rich cornice; includes everything as shown in cut; initial letter if desired. Lowest and stock height 10 ft. without extra charge. Standard finish plain or quarter sawed oak, other finishes if desired. Bevel plate glass, allowance for plain glass if desired. Solid polished brass trimmings.

PERFECT CIRCULATION
ALWAYS DRY



BUILT ON ORDER



Made with side or overhead system, any size, wall or finish

"NORTHEY" Patent Market Cooling Rooms

Mineral Wool Filled Walls and Cork Floors



STYLE "V"—(Showing a 10' width, front only.) This is a special, plain rich design in our fancy coolers; has large, heavy, flat, square, round cornered columns; special caps; heavy square base. The cornice is in keeping with the rest of the design; heavy and substantial; trimmed in deep cut carvings, and moulding of a neat design; large bevel plate mirrors over the windows, and large white opal glass panels below—both trimmed in aluminum moulding. The general frame gives a heavy substantial appearance. This cooler is fitted up with our regular equipment. This includes all that is shown in the cut. Lowest and stock height 10 ft. without extra charge. Standard finish in plain or quarter sawed oak, other finishes if desired. Solid brass trimmings.

Northey Mfg. Co.,
Gentlemen:—

Denver, Colorado.

I think I promised you when you put the Northey System Cooler in my store last October that after satisfying myself as to its merits and demerits that I would report the same to you.

Since this box has been set up I have watched its work very closely and have always found the meats in the very best condition, perfectly dry and sweet.

It costs us very much less than the ice used in the other makes of the same size. I am highly pleased with it and will recommend it.

Yours respectfully,
Frank Taylor.



For more fancy design send for special pictures.
Can be made with side or overhead system, any size,
wall or finish.

BUILT ON ORDER

Complete Modern Equipment Our Specialty



NORTHEY SANITARY COOLER IN MARKET OF A. J. WITTICK, WATERLOO, IOWA
MR. WITTICK HAS BOUGHT NINE COOLERS OF US. ABOVE SIZE, 20 FEET WIDE, 7 FEET DEEP, 10 FEET HIGH.

“NORTHEY” Patent Market Cooling Rooms

Mineral Wool Filled Walls and Cork Floors.
SIDE AND OVERHEAD SYSTEM

TO WHOM IT MAY CONCERN:

I have been using Northey Cooling Rooms for the past twenty years and I am using a large size cooler now with a 6-inch wall. I have just moved into a new store. I started my ice machine on Tuesday evening, August 8th and run it down to 14 degrees below freezing and then shut off my machine. It stood at the freezing point the next night, Wednesday, August 9th, and stood at 42 degrees, Thursday noon, August 10th, when we again started the machine. I took another test Saturday night at 10:30 and run the cooler down to 32 degrees, shut it off and the cooler stood Sunday and up until Monday noon without operating the machine and reached 44 degrees. I find by running this machine about an hour in the morning, about two in the afternoon, I am able to hold it to 32 degrees easily. This is certainly a fine showing and indicates that the cooling room is tight to hold the temperature all this time with the machine shut off. Would be glad to show this outfit to anyone who comes to the city and is interested in a cooler that can accomplish these things which I think are little short of wonderful in cooling rooms.

E. B. WIGHT.



“Quality” “Service”

STYLE OPAL—Showing 10 ft. width front, 12 ft. depth, double side icer. Can be made in overhead style also. This is a modern, plain but rich design, includes everything as shown in cut, large rounded casings and corinthian caps; panels are filled with white opal glass. Lowest and stock height, 10 feet. Standard finish plain oak; also quarter sawed oak; other finishes if desired, extra; slatted shelf back of the glass; heavy solid trimmings. Mirror in place of center window if preferred.

Standard sizes with No. 5 wall in stock. Mirror in place of center window, same price. Mirror set in window frame, extra. Standard number of windows in cooler fronts: 4 ft. and 5 ft. front, 1; 6 ft. and 7 ft. front, 2; 8 ft. and 10 ft. front, 3; 12 ft. special, 4. Made in standard sizes.

Standard finish, beautiful grained oak. Other finishes, if desired, extra. 10 and 12 ft. fronts only generally carried in stock. Wood panels same price as opal.

"NORTHEY" Patent Market Cooling Rooms

Mineral Wool Filled Walls and Cork Floors



Opal Style

Made with side or overhead system, any size wall or finish. Standard sizes No. 5 wall coolers in stock.

Standard finish, beautiful grained oak. Other finishes, if desired, extra. Made in standard sizes 8 ft. fronts generally carried in stock. Wood panels same price as opal.

STYLE OPAL—(Showing an 8 ft. width front, 10 ft. depth overhead cooler. Can also be made in side icers). This is a standard fancy design showing the full windows in the cooler. However, the center may be a bevel plate stationary mirror. We can make this in any of our regular sizes. This is a very substantial style; heavy, flat, plain, square base; corinthian caps, heavy cornice, and white opal glass panels above and underneath the windows. Lowest and stock height 10 ft. Standard finish is plain oak—other finishes if desired, extra. Slatted retail shelf back of the three glass; heavy solid brass trimmings. For sizes, capacities, general description and extras, see former pages.

Hot Springs, Ark.

Northey Mfg. Co.

Gentlemen:—

The cooler I bought of you is the best thing I ever saw; it is satisfactory in every respect. There has been a number of Butchers examined it, and all say it is the best they ever saw. I think you will get considerable business in this part of the country from the sale of these you have here.

Yours truly,

J. H. Bradfield.

Mirror in place of center window, same price. Mirror set in window frame, extra. Standard number of windows in cooler fronts: 8 ft. and 10 ft. front, 3; 12 ft. special, 4.



"NORTHEY" Patent Market Cooling Rooms

Mineral Wool Filled Walls and Cork Floors



Opal Style

Can be made with side or overhead system, any size, wall or finish. Standard sizes with No. 5 walls carried in stock. Wood panels same price. Standard finish, beautiful grained oak. Other finishes, if desired—extra. Made in standard sizes. 6, and 7 ft. fronts carried in stock.

STYLE OPAL. Wood panels same price when specified. (Showing 6 foot front, 8 foot depth, right hand, single overhead cooler). This is one of our new and attractive styles; includes all that is shown, heavy rounded corner boards and corinthian caps. Standard stock height 10 ft. Standard finish in plain oak; other finishes if desired, extra. Slatted retail shelves back of the three glass windows, solid brass trimmings. For sizes, capacities, general description and extras, see former pages.

Gentlemen:

Just a word regarding my 10x10 Northey Cooler. Will say I have kept my cooler at 45 degrees as a test and held my Loins for 10 to 12 days in this high temperature perfectly which has been impossible in any coolers I have had experience with in 22 years. I carry a lower temperature and I attribute this entirely to the great circulation in the Northey cooler.

I have used a candle for a light over the shanks and beams to see how the circulation is and find it blows the flame so much it scarcely gives light.

Beef from the slaughter house put in at night is in shape to cut in the morning and the skirts which often slime in two days in other coolers have never given me trouble. I have never lost a scrap of meat in my Northey.

I have kept butter in the same cooler with my fresh meats for 7 and 10 days and it has never been affected by the beef. I never had a cooler do this before as the butter was always tainted with a beefy flavor.

About the dryness of the cooler, I can strike a match anywhere, even on the slats inside the ice chamber and also on the floor. I have spilled water on the floor and mopped it up and in less than two hours it was perfectly dry.

Trusting this information may be of service to the trade, and I extend an invitation to anyone to see the cooler, I remain,

J. E. Rogers,
Pauls Valley, Okla.

Mirror in place of center window, same price. Mirror set in window frame, extra. Standard number of windows in cooler fronts: 4 ft. and 5 ft. front, 1; 6 ft. and 7 ft. front, 2.

Opal or wood panels same price.

"NORTHEY" Patent Market Cooling Rooms

Standard Mineral Wool or Cork Filled Walls and Cork Floors

Can be made with side or overhead system, any style, wall or finish.

BONE
DRY



PERFECT
CIRCULATION

STYLE "B"—Showing an 8'x12'5" left hand single side icing cooler. This is one of our most popular designs. It is plain, neat and probably the most attractive for the price. Has heavy rounded corner boards, and corinthian caps, includes all that is shown. Regular height. Standard finish is plain oak. White Enamel and Gold or Mahogany stain can be had, extra. Slatted retail shelf back of glass. Heavy solid brass hardware trimmings. For sizes, capacities, general description and extras, see pages 12 to 27. Standard sizes in stock with 5" walls same as style "O" sizes. Ice door is longer than shown. Mirror in place of center window, same price. Mirror set in window frame, extra. Standard number of windows in cooler fronts: 4 ft. and 5 ft. front, 1; 6 ft. and 7 ft. front, 2; 8 ft. and 10 ft. front, 3; 12' special, 4.

"NORTHEY" Patent Market Cooling Rooms

Standard Mineral Wool or Cork Filled Walls and Cork Floors

STYLE "O"—(Showing an 8'x12'5", right hand double side icing cooler). This is made in plain medium dark finish oak; other finishes if desired, extra. This is one of our plainest styles in a varnished finish; it is very plain, but is neatly made. The body of the cooler is our neat pattern beaded lumber; plain heavy corner boards; large round deep cut cornice. Window frames and doors are oak. It is used chiefly for markets, and grocery stores, where a very plain finish is sufficient, but the general makeup of the box is the same as our best cooler. Made in our regular standard sizes; in 4' widths or wider. Heavy solid brass automatic hardware. Each window has three double strength glass. Slatted retail shelf back of window. Racked, hooked or shelved regular.

Stock sizes generally carried in right and left hand coolers in oak with oak trimmings—as marked by star. All No. 5 standard walls.

SIDE ICERS

	Ice Capacity		
Single	4500 lbs.	*8x10x9 ft.	4050 lbs.
Single	5700 lbs.	8x12x9 ft.	4388 lbs.
Double	5700 lbs.	8x12x9 ft.	7900 lbs.
Double	6712 lbs.	8x14x9 ft.	7480 lbs.

OVERHEAD

	Ice Capacity		
		*8x6x10 ft.	4050 lbs.
		*10x6x10 ft.	4388 lbs.
		10x8x10 ft.	7900 lbs.
		12x6x10 ft.	7480 lbs.
		12x8x10 ft.	10260 lbs.

All marked 5" wall, generally in stock

Mirror in place of center window, same price. Mirror set in window frame, extra. Standard number of windows in cooler fronts: 8 ft. and 10 ft. front, 3; 12 ft. special, 4

El Dorado, Kansas, Mar. 14, 1923.

Northey Manufacturing Company,
Waterloo, Iowa.

Gentlemen:—

As the owner of one of your 10x12 coolers, I want to say that it was our first step in building our business and we give it credit for a large share of our success.

Sincerely yours,

JOE L. BROWNE, Pres.

Kansas Retail Butchers Assn.



Can be made with side or overhead system, any size, wall or finish.

Northey Patent Market Cooling Rooms

Mineral Wool or Cork Filled Walls and Cork Floors

STYLE "O"—Special—(Showing a 6'x8'4" side front cooler). This is made in oak; other finishes if desired, extra. This is one of our plainest styles in a varnished finish; it is very plain, but it is neatly made. The body of the cooler is our neat pattern beaded lumber; plain heavy corner boards; large round deep cut cornice. Window frames and doors are ash and oak. It is used chiefly for markets, and grocery stores, where a very plain finish is sufficient, but the general makeup of the box is the same as our best cooler. Solid brass trimmings. Made in our regular standard sizes; each window has 3 double strength glass. Racked, hooked or shelved regular.

This takes same price as regular 6x8 except swing shelf and mirror added extra.

Mirror in place of center window, same price. Mirror set in window frame, extra. Standard number of windows in cooler fronts: 4 ft. and 5 ft. front, 1; 6 ft. and 7 ft. front, 2; 8 ft. and 10 ft. front, 3; 12 ft. special, 4.



Made with side or overhead system, any size, wall or finish.

"NORTHEY" Patent Market Cooling Rooms

Standard Mineral Wool or Cork Filled Walls and Cork Floors

STYLE "O"—(Showing a 6x8x9' right-hand single cooler). This is made in hard pine or plain ash, other finishes if desired, extra. This is one of our plainest styles in a varnished finish; it is very plain, but is neatly made. The body of the cooler is our neat pattern headed lumber; plain heavy corner boards; large, round, deep-cut cornice. Window frames and doors are ash and oak. It is used chiefly for markets, and grocery stores, where a very plain finish is sufficient, but the general makeup of the box is the same as our best cooler. Made in our regular standard sizes; in 4' widths or wider. Heavy solid brass hardware. Each window has three double strength glass. Slatted retail shelf back of window. Backed, hooked or shelved regular.

Stock sizes generally carried in right and left hand coolers in ash with oak trimmings—as marked by star. All No. 5 standard walls.

	SIDE ICERS		OVERHEAD
	Ice Capacity		Ice Capacity
Single	2700 lbs.	*6x 8x9 ft.	1300 lbs.
Single	3375 lbs.	*6x10x9 ft.	2700 lbs.

All marked 5" wall, generally in stock.

Mirror in place of center window, same price. Mirror set in window frame, extra. Standard number of windows in cooler fronts: 6 ft. and 7 ft. front, 2.

El Dorado, Kansas, March 14, 1923.
Northey Manufacturing Company,
Waterloo, Iowa.
Gentlemen:—

As the owner of one of your 10x12 coolers, I want to say that it was our first step in building our business and we give it credit for a large share of our success.

Sincerely yours,

JOE L. BROWNE, Pres.

Kansas Retail Butchers Assn.



Can be made with side or overhead system, any size, wall or finish.

"NORTHEY" Meat, Grocers', Bakers', Hotel and Cafe Cooling Rooms

Standard Mineral Wool Filled Walls and Cork Floors.

SPECIFICATIONS:

FINISH—Varnished outside medium dark oak. White washable paint inside.

CONSTRUCTION—Front and one end finished in beaded oak.

WALLS AND INSULATION—5" standard walls, mineral wool packed with water proof felt on each side.

FLOOR AND INSULATION—5" standard, packed with cork with water proof felt on each side.

DOORS—Made of oak.

GLASS—Three thicknesses of double strength glass. Window 20"x30".

RACKS AND SHELVES—Standard equipment as desired. Slatted shelves back of glass.

ICE CHAMBER—Heavy ice bed and bevel slats.

PANS—Heavy galvanized iron.

TRAP—Cast iron.

TRIMMINGS—Heavy polished brass. Automatic.

Artificial refrigeration can be installed by simply putting coils or tanks in the ice chamber without any changes.

	SIDE ICERS		OVERHEAD	
	Ice Capacity		Ice Capacity	
Single	1200 lbs.	*4x6x8 ft.	1800 lbs.	*6x4x10 ft.
Single	1500 lbs.	5x6x8 ft.	2250 lbs.	6x5x10 ft.

All marked 5" wall generally in stock.

Mirror in place of center window, same price. Mirror set in window frame, extra. Standard number of windows in cooler fronts: 4 ft. and 5 ft. front, 1.

Cut showing 4x6x8 right hand single Side Icer.

Also 6x4x10 overheads generally carried in stock in right and left hands.



Style	Code	Width	Depth	Height	Finish	Windows	Ice Chamber		Ice Capacity	Estimated Wgt.	List Price
							Width	Depth			
"O"	Grout	4'	6'4"	8'	Ash	1	22"	2'11"	1200 lbs.	1672 lbs	
"O"	Group	5'	6'4"	8'	Ash	1	22"	3'11"	1500 lbs.	2124 lbs	

General Information and Suggestions on Selecting Refrigerator Isetop, Freezer, Low Temperature and Display Counters

EARLY HISTORY:

On account of meats being kept in a large cooling room out of sight it was realized many sales were lost and that suggestions or displays are always a good salesman. No merchant would rent a storeroom without front windows or fixtures to show his goods. Therefore the refrigerated display counter was produced. The first ones were so poorly built, expensive to operate, and there are several styles used today which should be selected for the use they are intended for and not simply bought in a general way, and it is necessary for the manufacturer to build them to meet certain uses. After 34 years of experience we recommend:

NORTHEY "ISETOP" COUNTERS:

The Isetop Counter is the addition of coils to our Universal Counter, making the "Isetop" patent.

We can safely say that this is the last word in an artificial system either ammonia or brine refrigerated display counter from a standpoint of convenience, economy, salesmanship and appearance and the greatest amount of display space for the money, especially adapted for fine city display shops or places where the use of cracked ice and salt would be a nuisance and inconvenience and is far superior and much cheaper to operate; less help and quick service. Turning on the valve a few minutes morning, noon and night operates generally 24 hours without further attention.

The "Isetop" is accomplished by covering the pipes with wet sand well over the top of the pipes, then this is frozen solid, then a reasonable thickness of water added that comes up close underneath the shelves that support the trays. This, in turn is frozen solid. We now have a large frozen body of water and sand which maintains the cold in the well of the counter for many hours without melting. It is the most convenient system to use with an ice machine that has as yet been known.

NORTHEY "UNIVERSAL" COUNTERS USED WITH CRACKED ICE:

The Northey Universal Counter is considered the finest arrangement that has yet been turned out for use with cake or cracked ice from all points. Many are additional and also improvements over the best in other types of counters and eliminates many objectionable things. We recommend it to be the very best and with the most attractive display and sales value of anything on the market. No ice chambers taken out of the space or length; easy height for customer to shop over and select goods. From a market man's side, he can remain in his place and take out the meats, weigh them, wrap them, and have an opportunity for salesmanship on some of the other goods. The case takes care of all kinds of fresh and smoked meats. It has a special place for chicken, brains and sweet

breads in the back. On fish days, a part of the rack can be removed and fish and sea foods laid directly on the ice. We have testimonials from first class market men who have used all kinds of other counters, who say that these counters excel anything else they have used for selling the goods which is the big item. Meat platters are down close to the ice and our depressed case bottom holds the cold air perfectly on account of the heavy insulation of sheet cork all around. If ice machine is added later, coils can always be furnished for machine (which makes an Isetop).

This counter is considered the best thing for all kinds of fresh and smoked meats, chicken, sweet breads, fish or seafoods or window display; used with block or cracked ice. Keeps the meat very cold. We have cases where it has run nearly a week on one icing, which shows the cold-retaining qualities of this case. Coils can be placed in it when desired. See further description under our Universal Display Counter.

NORTHEY FREEZER COUNTERS:

We believe that point for point we have the best freezer counter on the market today for the trade desiring the best freezer counter that can be made. Cracked ice or cracked ice and salt, non-clogging tanks. Convenient for customer to rest purse or packages on, and no heavy doors for the salesman to pull towards him, hold or back up from, making the reach longer; beautifully finished and easy working counter and scale height. No sweating glass. (See further description under our Freezer Counter).

STANDARD NO. 350-S LOW TEMPERATURE COUNTER:

This is our heavy wall, plain ice refrigerated counter used where meat is kept a reasonable length of time and is operated by chunk ice, gives splendid service for fresh meats and sold at a medium price. This case is so well built that some of our customers order freezer tanks put in them which makes them a medium priced, LOW TEMPERATURE case and has given very good results, even in southern states, but is not built or sold as a strictly freezer case. See description on another page.

STANDARD NO. 550 AND NO. 300 DISPLAY CASES:

These cases are made with thinner walls, mostly for smoked meat, delicatessen, cake, candy or for short-time display. They are nicely finished and will do the work well for which they are intended.

WHEN BUYING A REFRIGERATOR CASE OR COUNTER BUY ONE THAT WILL FULFILL YOUR REQUIREMENTS.

ISETOP COUNTER AND UNIVERSAL COUNTER TESTIMONIALS

("Isetop" Name Registered U. S. Patent Office)
(Used With Ammonia or Brine)

Williams, Ia., Sept. 1, 1924.
Northey Mfg. Company,
Waterloo, Iowa.
Gentleman:

The Isetop Counter I bought from you has proven to be very satisfactory.

It keeps the meats in very good shape, easy to work out of and easy to keep clean.

The cost of operating the counter is nothing, as you will save more from not having to open your large cooler so much, than what it takes to keep Counter frozen.

It is a real show case and sells the goods. Would not go back to running a meat market without one.

Yours very truly,
(Signed) H. A. LOCKWOOD.

Benton, Wis., Sept. 7, 1923.
Northey Mfg. Company,
Waterloo, Iowa.
Gentleman:

Your Isetop Counter is now in use at my market two months, and it surely had a fair trial as we had two very hot months—July and August; and can say it surely gives good results. I am more than satisfied with it. Would not part with it for any amount of money if I couldn't get another.

I am glad to have anyone at any time call and see it. I find a big difference in the sales of all kinds of meat. I hope you install many more.

Yours truly,
ED. DARE.

Northey Mfg. Company,
Waterloo, Iowa.
Gentleman:

I have owned and operated several meat markets the past seventeen years and have had a good many different kinds of equipment, especially in the way of refrigerator display and freezer counters. I want to say that in all my experience of trying to get a counter that would display fresh meats and at the same time retain their appearance as fresh cuts in warm weather ten to fourteen hours daily and also act as an efficient silent salesman, the Northey Universal Counter certainly answers the purpose. I have left fresh meats over night in this case and at no time have I had to do any trimming on meats displayed in this counter.

As to consumption of ice, six to seven hundred pounds a week has taken care of our ten-foot counter during the hottest weather, icing it three times per week. (We generally put a cake of three hun-

dred pounds or maybe four hundred in on Monday; Wednesday we put in a hundred to one hundred and fifty pounds and on Friday a half a cake or one hundred and fifty pounds which would run us to Saturday closing. This, of course, was during July and August, the hottest weather of last year.)

This letter I am writing in praise of this counter is just plain facts as told to Mr. Schwaneke, your salesman, and he asked me if I wouldn't be kind enough to put the conversation down in writing. This is just a part of what I mentioned at the time.

Yours sincerely,
(Signed) H. O. PETERS,
554 Central Ave., Kansas City, Kan.

Madison, Wis., Jan. 31, 1925.
Northey Mfg. Company,
Waterloo, Iowa.
Gentleman:

For the benefit of the Northey Manufacturing Co. and those contemplating the purchase of a modern Universal Northey Display Counter, we take pleasure in quoting the following:

Not so long ago we decided on the opening of a new Meat Market in a location we thought would be good, but in the most heated part of the city for competition. Our first thought was to install the most modern equipment to meet this competition and we decided on Northey products. We installed one of their coolers, and to our surprise we did not think a cooler could be made that would work under the conditions this cooler is exposed to. What we mean by exposed conditions is that we have a solid display front in this box, and the main door is used most frequently. Our ice bills are most economical and it keeps our meats perfectly.

Our Northey Universal display counters make more friends with our customers than our most courteous meat cutters. People like to buy meats from these counters, because they can do their own buying from them. They ask no questions until they have made their selections and then it is just simply wrap this and this and this. We truthfully believe that if we did not have these counters, owing to the fact that we have a high overhead, we could not do business; that is stay in business, as it is they are making us money.

In conclusion we will say these counters sell meats. There is no occasion for any one to ask how long they will keep meats, because it would be impossible to keep meats in these cases unless you locked your front door. They make our odds and ends salable by increasing their appearance to

the customer. They keep meats perfectly until sold, regardless of the temperature of the room. We serve on an average of 900 customers on our sale days, and this trade is taken care of with two men in the front shop. Our clerks are always facing the customer, there is no loss of time when customers are not in the market; as the men are getting ready for them when they do come. We believe any man operating a business open to the public and trying to do business without one of these cases, is just simply standing in the light of a 50% increase in his business. We do not care how large or small he may be if he has some customers calling at his store; he will get more money from each customer and increase the number of customers by using a Northey Universal Display Case.

Yours for success,
THE U. S. MARKET,
Owen & Courtney, Props.,
Madison, Wis.

Waterloo, Iowa.
Northey Mfg. Company,
Waterloo, Iowa.
Gentleman:

After using your improved Isetop Counter, wish to say that we have had many favorable comments on the finish, workmanship, display and convenient height, by our customers. We also find it extremely convenient for our meat cutters; quick service; no handling of heavy doors, convenient wrapping board with paper and twine underneath and always facing the customer, giving the opportunity for salesmanship on other goods and the possibility of handling trade much faster.

We have a 22 ft. counter and we turn on the ammonia about fifteen minutes every morning, noon and night, which does for 24 hours. The economy in operating the case is almost unbelievable. The heat passing out of the case keeps the dust away and does not have to be cooled as in other systems. The flies do not enter. We cannot feel any cold air passing over the top edge of the counter. We have used the regular counter system pipe and brine system and there is no comparison in our opinion. We believe you were right when you stated an ice and salt proposition would not be suitable for our kind of store. Have examined systems used in Chicago stores and consider ours quicker for service and less help needed.

Respectfully,
JAMES BLACK DRY GOODS CO.,
F. L. King, Mgr. Grocery & Meat Dept.

The Famous Northey Isetop and Universal Counters



NORTHEY ISETOP COUNTER, same as above, used with ammonia or brine pipes. (Burrows Patent).

Cut Shows No. 10 TOC Counter.

NORTHEY UNIVERSAL COUNTER, used with block or cracked ice. (Patent Pending). No. 10266.

No.	Length	Total Height Counter	Back Counter Height	Depth	No. Sliding Glass Doors	Lids Forming Wrapping Board	Weight	Price
6 TOC	6 ft.	48 inches	37 1/4 inches	38 inches	4	3	800	\$
8 TOC	8 ft.	48 inches	37 1/4 inches	38 inches	4	3	945	\$
10 TOC	10 ft.	48 inches	37 1/4 inches	38 inches	6	5	1185	\$

Quartered oak, light medium oak finish, white opal glass panels, D. S. A. glass in sliding doors, special heavy plate glass front ends and top. White enamel finish inside.

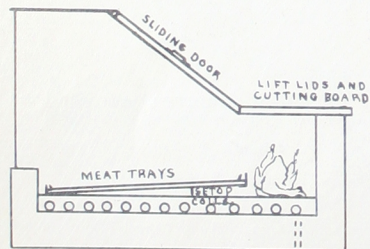
"ISETOP" COUNTER, same as above with coils complete for ammonia or brine, add \$10.00 per lineal foot. (Example—10 ft. Case, \$100.00 extra).
White enamel trays, if wanted, \$1.50 per lineal foot extra. (Example—10 ft. Counter, \$15.00).

Famous Northey Universal and "Isetop" Counters

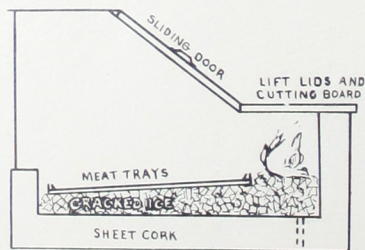
Don't Use
Too Much
Salt on
Cracked Ice or
Will Freeze
Meat on
Platters



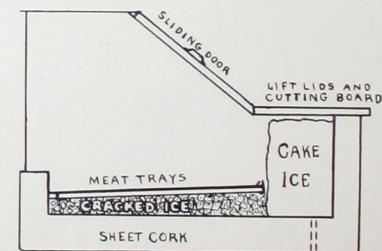
CUT SHOWS BACK VIEW OF UNIVERSAL COUNTER.



Northey "Isetop" (Burrows Pat.) Used With
Coils and Gas or Brine.

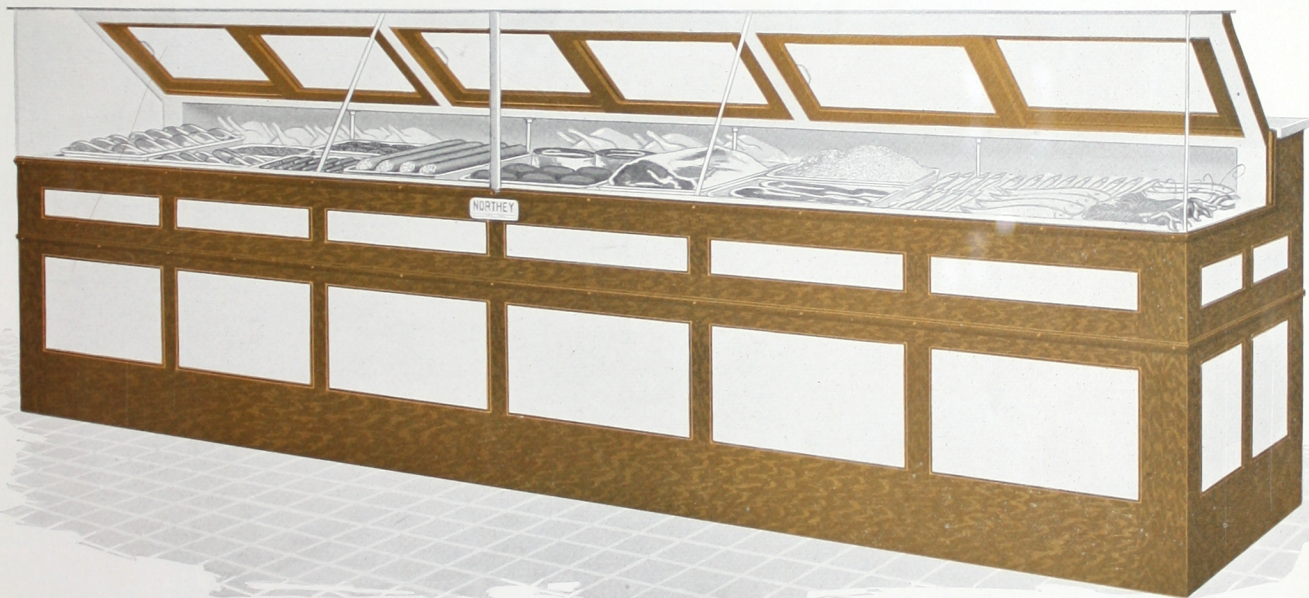


Northey Universal Counter Used With
Cracked Ice.



Northey Universal Counter Used With Block
and Cracked Ice.

FAMOUS NORTHEY ISETOP AND UNIVERSAL DISPLAY COUNTERS



NORTHEY ISETOP COUNTER, same as above, used with ammonia or brine pipes. (Burrows Patent).

Cut Shows No. 12 TOC Counter.

NORTHEY UNIVERSAL COUNTER, used with block or cracked ice. (Patent Pending). No. 10266.

No.	Length	Total Height Counter	Back Counter Height	Depth	No. Sliding Glass Doors	Lids Forming Wrapping Board	Weight	Price
12 TOC	12 ft.	48 inches	37 $\frac{1}{4}$ inches	38 inches	6	5	1450	\$
14 TOC	14 ft.	48 inches	37 $\frac{1}{4}$ inches	38 inches	10	5	1895	\$
16 TOC	16 ft.	48 inches	37 $\frac{1}{4}$ inches	38 inches	10	5	2340	\$
18 TOC	18 ft.	48 inches	37 $\frac{1}{4}$ inches	38 inches	10	7	2785	\$
20 TOC	20 ft.	48 inches	37 $\frac{1}{4}$ inches	38 inches	12	7	3230	\$

Quartered oak, light medium oak finish, white opal glass panels, D. S. A. glass doors, special heavy plate glass front ends and top. White enamel finish inside. "ISETOP" COUNTER, same as above with coils complete for ammonia or brine, add \$10.00 per lineal foot. (Example—10 ft. case, \$100.00 extra).

White enamel trays, if wanted, \$1.50 per lineal foot extra. (Example—10 ft. counter, \$15.00).

FAMOUS NORTHEY ISETOP AND UNIVERSAL DISPLAY COUNTERS

Our style TMC is our regular Universal and Isetop system with beautiful American gray marble. Counter front very substantial and beautiful.

Notice.

All cases 12 ft. and longer have division in center of front glass.



NORTHEY ISETOP COUNTER, same as above, used with ammonia or brine pipes. (Burrows Patent).

Cut Shows TMC Counter.

NORTHEY UNIVERSAL COUNTER, used with block or cracked ice. (Patent Pending). No. 10256.

No.	Length	Total Height Counter	Back Counter Height	Depth	No. Sliding Glass Doors	Lids Forming Wrapping Board	Weight	Price
6 TMC	6 ft.	48 inches	37 1/4 inches	38 inches	4	3	1160	\$
8 TMC	8 ft.	48 inches	37 1/4 inches	38 inches	4	3	1400	\$
10 TMC	10 ft.	48 inches	37 1/4 inches	38 inches	6	5	1665	\$
12 TMC	12 ft.	48 inches	37 1/4 inches	38 inches	6	5	1990	\$
14 TMC	14 ft.	48 inches	37 1/4 inches	38 inches	10	5	2495	\$
16 TMC	16 ft.	48 inches	37 1/4 inches	38 inches	10	5	3000	\$
18 TMC	18 ft.	48 inches	37 1/4 inches	38 inches	10	7	3500	\$
20 TMC	20 ft.	48 inches	37 1/4 inches	38 inches	12	7	4000	\$

Light medium white and gray American marble, oak finish, D. S. A. glass in sliding doors, special heavy plate glass front ends and top. White enamel finish inside.

"ISETOP" COUNTER, same as above with coils complete for ammonia or brine, add \$10.00 per lineal foot. (Example—10 ft. Case, \$100.00 extra). White enamel trays, if wanted, \$1.50 per lineal foot extra. (Example—10 ft. Counter, \$15.00).

Northey Freezer Counters—a Business Producer

Here is a Refrigerator Counter that gives you not only a cooling device and refrigerating plant for your store, but a mighty selling force that stimulates the appetite of your customers for the cool things that you have to sell.

Here is a plant that keeps fresh cuts of meat the daintiest vegetables as fresh and tender as they would be if picked right from the garden—a refrigerating counter that makes it unnecessary for you to place your meats such as steaks, roasts, etc. in an ordinary cooling plant because here you get perfect refrigeration.

Note the many points of superiority of this refrigerating counter. Every point is a point of superiority that you want to know about. Then get this system—increase your sales—diminish your losses—add to your net profits.

Case: Quartered medium dark oak.

Walls: 5" thick, sheet cork 3"

Floors: 7", sheet cork 5"

} All sheet cork insulation.

Also 5 thicknesses paper felt, and set in asphalt, rubber gaskets.

Cut shows heavy construction and hardware on the back of

Northey Freezer Counter No. 912, with ice and salt tanks.

Easy working height.

Little Rock, Ark., Sept. 18, 1924.

Northey Mfg. Co.

Waterloo, Iowa.

Gentlemen:

We purchased from you people about last November one of your 10-foot freezer counters. We placed it in our Delicatessen and have given it a thorough trial. We can do everything with this freezer counter you could do with an ice machine. Personally, we feel that our great secret in the use of this freezer counter is that we salt only from the top, never salting from the middle. In this way the salt working down through the cracked ice gives us the full benefit of the salt, and through the personal experience of Mr. Abraham, who has been in the meat business for many years, we find this works out better than the other way.

There is no trouble in freezing with this case—we can freeze anything, and the only point we want to stress on is the fact that we have used many kinds of freezer counters but consider this by far the best we have ever used.

At any time we can serve you kindly command us.

Respectfully,

OAKLAND DELICATESSEN,

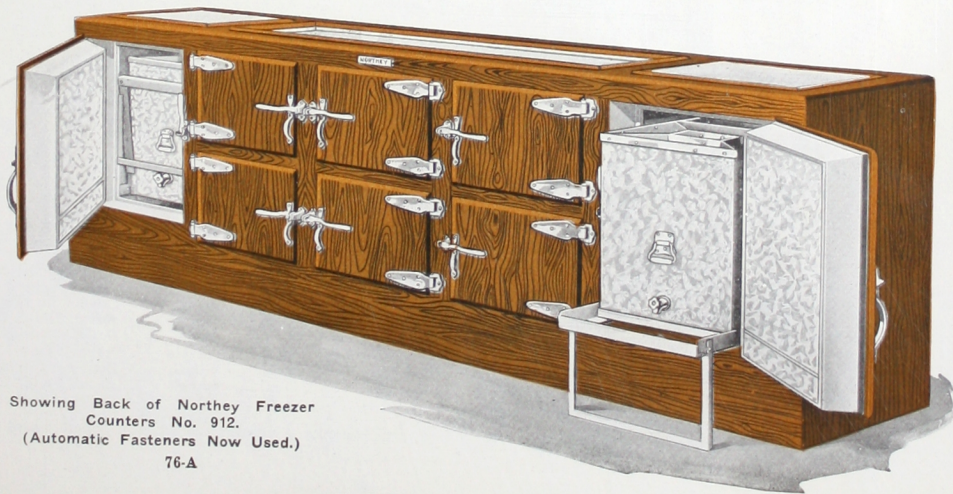
Mr. Abraham, Manager.

SAVES MONEY

SAVES ICE

NORTHEY Improved Freezer Counters

Northey Freezer Counters complete with special sheet cork insulation and non-clogging, cold-blast direct vertical circulation, easy sliding tanks, non-dripping, back-filled. No heavy doors to lift or back up from in opening. No drain water pipes or pans on bottom of case, causing sweat on lower part of front glass. No removing of scales to ice it.



Showing Back of Northey Freezer
Counters No. 912.
(Automatic Fasteners Now Used.)

76-A

"NORTHEY" Improved Extra Heavy Wall Freezer Counters for Markets, Grocers', Cafes, and Delicatessen Stores

SPECIFICATIONS

Ice tanks on two ends.
Walls, 5"; floors, 7" thick.
Sheet cork insulation.

Glass—Cases have three thicknesses of glass.

Tank Chamber—Fitted with heavy galvanized ice and salt tank on galvanized slide and rest.

Easy working height.

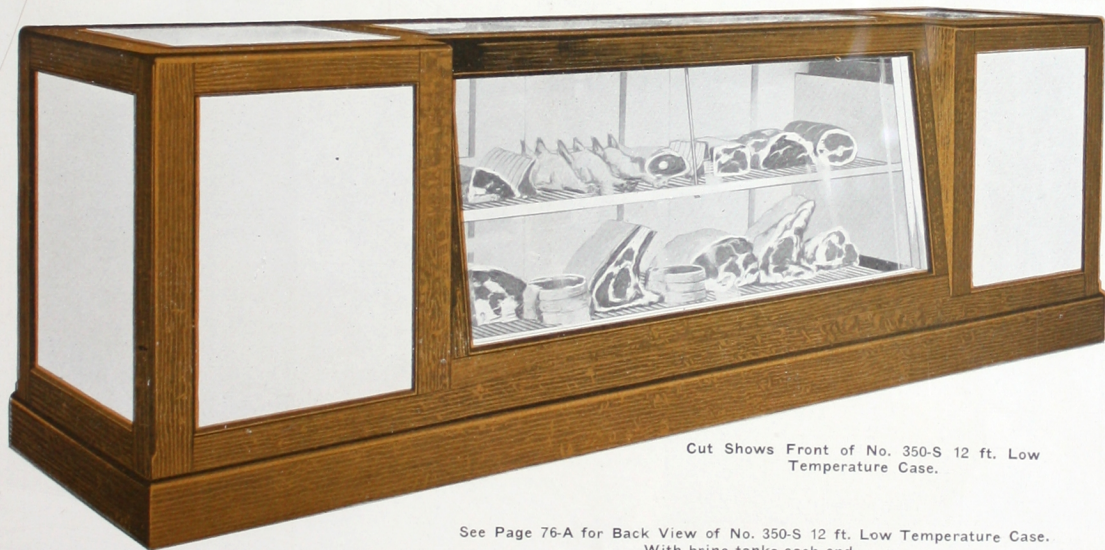
See page 76A for description and back view.
No heavy doors to lift.



Cut Shows No. 911. Double Doors on Back. See Page 76A.

No.	Code	Length	Depth	Height	Finish	Main Doors	No. Shelves	Base	Front Outside Glass	Front of Ice	Provision Floor	Est. Wt. Lbs.
808	Nome	8'	30"	42"	¾ Oak	2	2	Marble	Bevel Plate	Opal Glass	White Enamel	1950
809	Sitka	8'	30"	42"	¾ Oak	2	2	Wood	Double Strength	Opal Glass	White Enamel	1850
910	Freeze	10'	30"	42"	¾ Oak	4	2	Marble	Bevel Plate	Opal Glass	White Enamel	2100
911	Freeze	10'	30"	42"	¾ Oak	4	2	Wood	Double Strength	Opal Glass	White Enamel	2000
912	Freezem	12'	30"	42"	¾ Oak	6	2	Marble	Bevel Plate	Opal Glass	White Enamel	2350
913	Freezing	12'	30"	42"	¾ Oak	6	2	Wood	Double Strength	Opal Glass	White Enamel	2250
914	Frozen	14'	30"	42"	¾ Oak	8	2	Marble	Bevel Plate	Opal Glass	White Enamel	2550
915	Frosting	14'	30"	42"	¾ Oak	8	2	Wood	Double Strength	Opal Glass	White Enamel	2400

No heavy doors to lift all day or back up from when opening. No unsanitary drain water in food compartment.



Cut Shows Front of No. 350-S 12 ft. Low Temperature Case.

See Page 76-A for Back View of No. 350-S 12 ft. Low Temperature Case.
With brine tanks each end.

SPECIFICATIONS

Made in the following lengths—8 ft., 10 ft., 12 ft., 14 ft. and 16 ft.
Ice on two ends.

Depth—30 inches.

Height—38 inches.

Solid brass hinges and automatic fasteners. Tanks made of special heavy galvanized iron and galvanized steel slides. All cases up to and including 12 ft. have no bar in the center of the glass and front. Longer sizes do.

OUR STANDARD LINE OF LOW TEMPERATURE COUNTERS: No. 350-S, a splendid, substantial, medium-priced counter, constructed a little lighter than our Freezer Counter for a cold, fresh meat refrigerator counter with tanks for cracked ice and salt for carrying fresh meats and other perishable products. Walls, ends and top 3/4" sheet cork filled. Bottom 7" cork filled. Finish, solid quarter-sawed oak and finished in golden oak. In-

side finish, white enamel. Made with three thicknesses of glass. Outside light crystal plate, two inside glass D. S. A. The top has a heavy bevelled plate glass outside and two D. S. A. under it. Opal glass over the ice chambers for scale rest. Cracked ice and salt tank at each end. This Case has heavy, adjustable removable tinned wire shelves. Single door to ice chamber and double doors to display compartment. All edges and corners rounded. Extra heavy.

Our Standard Line of Floor Display Refrigerators



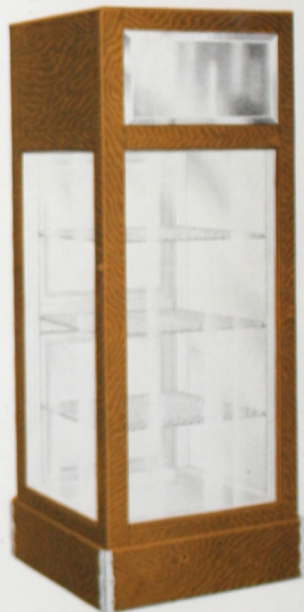
HARDWOOD DISPLAY COOLER NO. 550

Carried in Stock

A Splendid Delicatessen and Smoked Meat or Candy Case
(Not recommended for fresh meat except for few hours)

Manufactured with two thicknesses of D. E. A. glass throughout, with $\frac{1}{4}$ -inch beveled plate glass top. Beveled plate glass mirror in front of ice chamber. Three adjustable heavy tinued wire shelves. Three doors in display compartment, one door in ice compartment. Inside finish, white enamel; outside finish, golden oak. Also white enamel or mahogany; $\frac{1}{2}$ extra with some delay. Ice chamber located in middle and at bottom of case, permitting top shelf to run entire length of case. All corners and edges oval.

Code	No.	Width	Height	Length	Shipping Weight	Ice Cap.
FLEECE	550	24 inches	48 inches	6 feet	425 lbs.	125 lbs.



Candy, Florist, or Cafe Display Case.
Carried in stock. (Not recommended for fresh meats except for few hours).

Solid quartered oak posts, oak veneered panels. Inside finish, white enamel; outside finish, golden oak. Enclosed ice chamber. Beveled plate glass mirror in front of ice chamber. Can furnish extra mirrors in place of panels at additional cost. Two thicknesses of D. E. A. glass throughout on all four sides of display compartment. Three adjustable heavy tinued wire shelves. Two doors in rear of display compartment, one door in rear ice compartment. All corners and edges oval, with brass scrolled brackets on corners of base.

No. 200—Width, Base—26 in. Depth, 26 in. Height—45 in. Shipping Weight—300 lbs. Ice Capacity—50 lbs.

No. 201 same as described above, except 75" high, weight 325 pounds. Ice capacity 75 pounds.

Word "chocolates" on front same price, when specified.

"NORTHEY" Sanitary Fish, Sea Food, Poultry and Game Displays



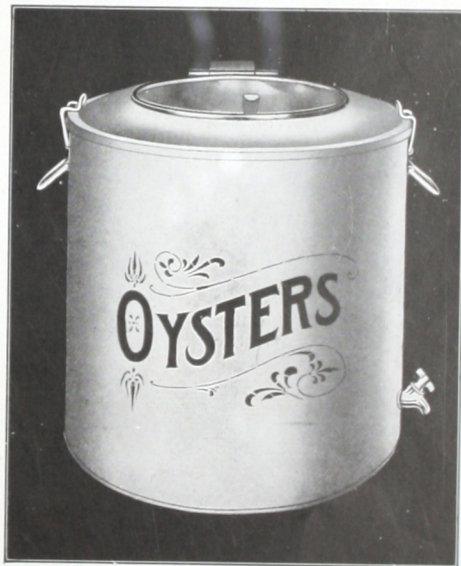
No. 18—Fish and Sea Food Chest, Slanting Top and Full Length Glass Door.
Carried in Stock.

DESCRIPTION—Our Fish and Sea Food Chest is used in Markets, Hotels, Cafes, and Delicatessen Stores. These are made as shown above, of a plain heavy substantial design; cork insulated; made of hardwood medium dark oak finish, with rounded corners. The walls are the same construction as our regular cooler walls, except the Fish Box walls are 4" thick; it is insulated with water proof felt, cork in walls and bottom. The entire box is lined with galvanized iron to the top, drain and cast iron galvanized trap. The top has a glass window in it; solid brass trimmings. Doors are air tight and no escape of odors possible. Place your fish and seafoods in view of the public, this is the only way to sell them.

No. 19—This is made in the same way as No. 18, except it is larger, it is intended for use where a large capacity is desired.

No.	Code	Width	Depth	Height	Finish	Weight	List Price
18	Perch	46"	26"	30¾"	Ash	252	
19	Basso	57"	26"	30¾"	Ash	284	

"NORTHEY" Oyster Cabinets



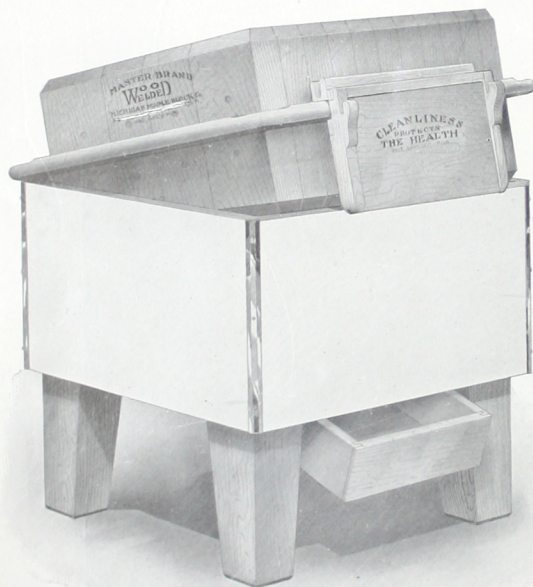
No. 115

This is a sanitary metal, white enameled oyster display. The outside tank is made double with air spaces between, hermetically sealed, which makes a perfect insulation. Has perforated can inside to allow the oyster jar, which is also white enameled, to set inside of it. The ice is then packed around the perforated can, which permits the removal of the oysters without disturbing the ice. There is a tight top on it with a glass cover so the oysters may be seen through the glass. Has a substantial hinge and handles; also faucet for drawing off the surplus water. The word "oysters" is painted in white over red background on the side. We furnish sanitary dipper with each case to use in it. These cases will sell large quantities for you. Order one today.

No.	Code	Width	Depth	Height	Finish	Wt.	List Price
115	Oyster	17¾"	17¾"	17½"	White Enamel	25	

Galvanized Iron Stand Extra.

Have You Seen the Latest Style of Butchers' Block?



There is no other way you can invest so little and get so much advertising as by buying a GOOD BLOCK.

SIZES

20x24
24x24
24x30
24x35
30x30
30x35
30x40
30x50
30x60
35x35
35x40
35x50

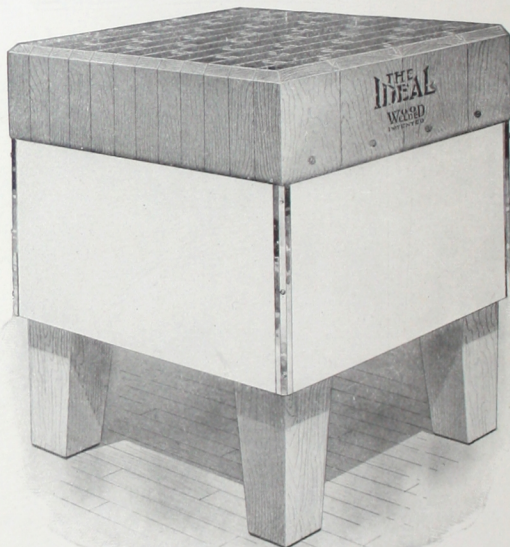
MASTER BRAND

THE ARISTOCRAT OF MEAT BLOCKS

Above cut illustrates our Master Brand Block. The Cutting-Head is 12 or 14 inches deep, according to size of Block, and when worn on one side can be reversed and the same service received from other side.

The Tool Holder can be placed on any side of Block. The disappearing drawer is a new feature and provides handy and convenient storage for extra knives, saw-blades, aprons, etc. Tools holder, drawer and scraper included with each block.

Master Brand Blocks give you the highest workmanship and material. Our Master Brand Block is one of the best advertising mediums for the Butcher. This Block give a happy thought to every customer. It says, "Very neat place." We do not hesitate to say that this Block will pay for itself many times over from an advertising standpoint. Salesmen cannot make a mistake in making a special effort to urge the sale of our Master Block, as every sale will mean a satisfied customer.



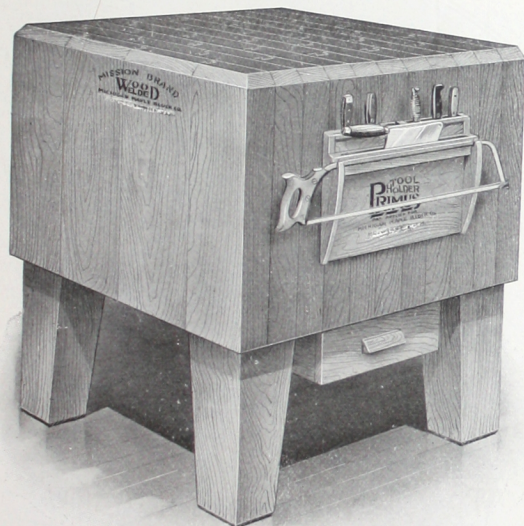
THE IDEAL BRAND MEAT BLOCK

This latest creation from the largest block factory in the world, the Ideal Meat Block is the logical answer to the demand for a strictly high grade sanitary meat block at moderate cost.

The Ideal Brand embodies many of the fine points which have made the Master Brand Sanitary Meat Block supreme. It is, however, designed to sell at a lower price than the Master Brand Sanitary.

The cutting head is ten to fourteen inches in depth, is not reversible, and is made of Michigan Hard Rock Maple. Each section is carefully inspected and selected, joined by our "Wood-Welded" joint, glued and bound with our patented dowelling process, and a further safeguard and re-inforcement added in the way of concealed iron bolts. Extras: Tool Holder, \$2.50; Drawer, \$7.50; Scraper, \$1.25.

Sectional and Solid Meat Blocks



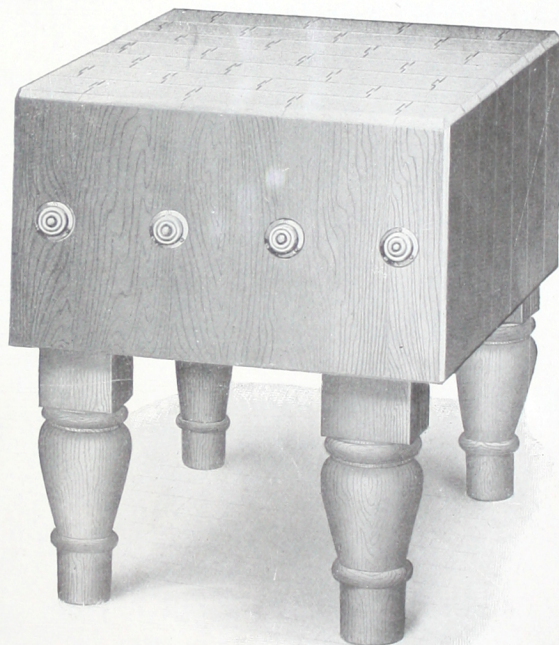
MISSION STYLE Sanitary Block

Mission Style Blocks are made extra heavy. Block is 17 inches deep, built up of specially selected White Rock Hard Maple. The legs are 18 inches long, of massive construction, the block standing 35 inches from floor to surface, and is built especially for heavy duty. An extra large chamfer is cut around top edges of block as a safeguard against splintering the outer edges. The patented tool holder and storage drawer are special features, tools being always in place and within easy reach. Extras: Tool Holder, \$2.50; Drawer, \$7.50.

ROUND SYCAMORE BLOCKS. A solid, one-piece block with three legs; made 22" in diameter and up to 52". Suitable for back room or cooler. Round blocks sold without guarantee as to wedges, checks, etc. A low priced block.

SIZES

18x24
20x20
20x24
24x24
24x30
24x40
24x48
30x30
30x35
30x40
30x50
30x60
30x70
35x35
35x40
35x50
35x60
35x70



The MONARCH Meat Block

WOOD-WELDED JOINT—EXTRA HEAVY LEGS

Block 16 inches deep. Legs 18 inches long.
Block stands 34 inches from floor to surface.

We recommend the "Monarch" Meat Block on account of its sanitary character. It is substantially made and has no exposed bolt-heads. Bolted construction; bolt-heads concealed by coppered rosettes.

"NORTHEY" Patent Plain Storage or Dairy and Creamery Cooling Rooms

(Cut Shows Style "P" Six by Ten Foot, Right Hand, Single.)

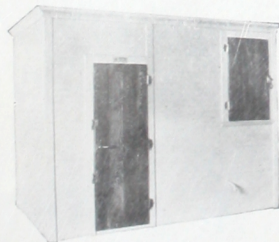
This cut shows our style "P" painted creamery or back room cooler complete with system and pans for ice or artificial refrigeration without shelves or racks. This style we recommend to parties who wish a neat but plain finish. Same is made of a good grade of beaded lumber and nicely painted with two coats of white paint, which will not be affected by the moisture.

It is made up of beaded lumber. For general description, specifications, extras and capacities in tubs, see price list.

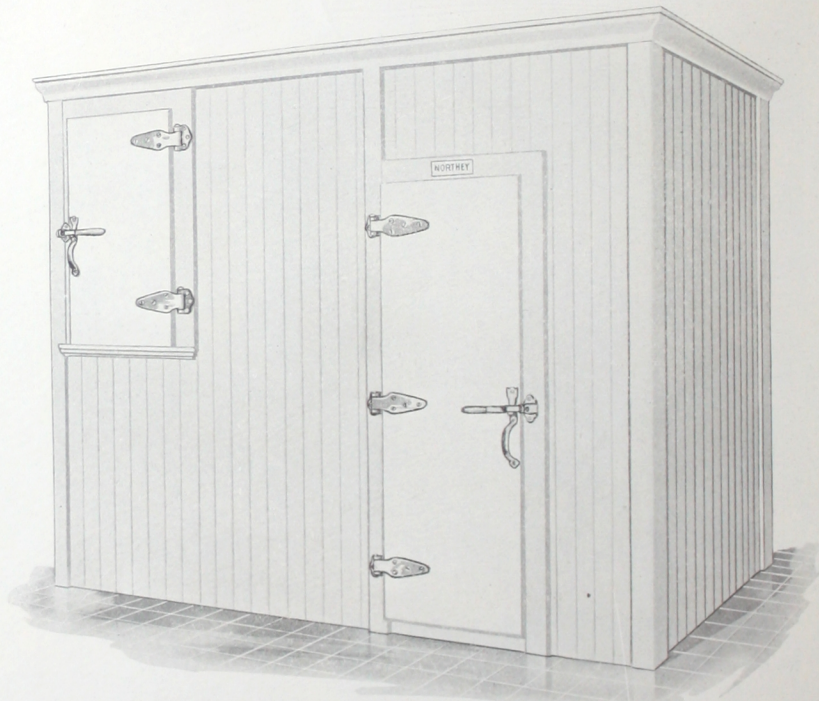
Sizes generally carried in stock in right and left hand coolers in style "P."

Style	Dimensions	False Work
Single	6x 8x8 ft. high	8 ft. high
Single	6x10x8 ft. high	8 ft. high
Single	8x10x8 ft. high	8 ft. high

NOTICE. In ordering always state whether you want right or left hand, as we cannot fill order until given. For specials send floor sketch. Also state whether to be used with ice or machine.



(Cut Shows a Left Hand Cooler)



Style "P" Right Hand 5x10x8 Feet High

TRIMMINGS—Solid Brass, Heavy as Shown.

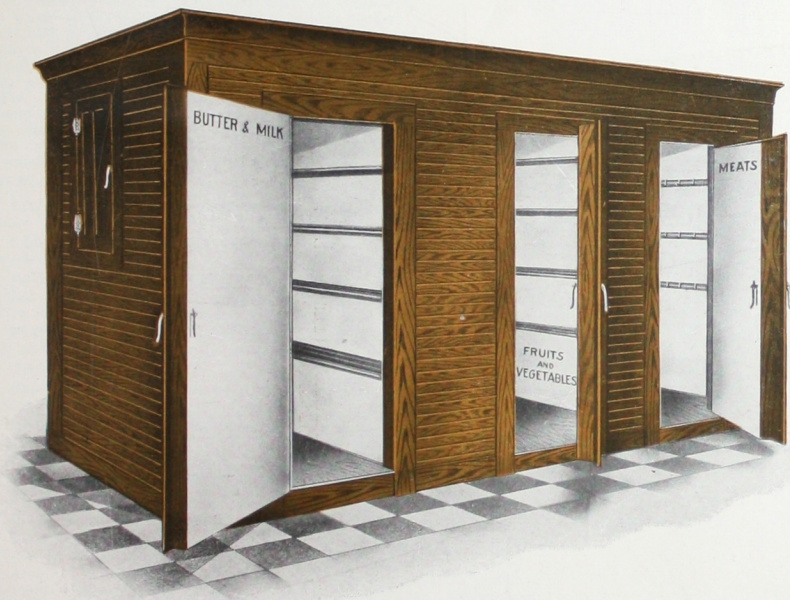
Standard Mineral Wool or Cork Filled Walls. Choice of Cork Filled Floors or Sheet Cork Furnished for Cement Floors, Same Price.

See Our Portable Dairy Depot Refrigerators, Milk, Cream and Ice Cream Cabinets Shown in Catalog.

NOTICE—You Can Move a Northey. When You Move a Built-in Cooler it is Then Junk, and Your Investment is Gone.

Northey Side Icer 6x8 and 6x10. No. 5 Wall Coolers generally carried in stock.

"NORTHEY" Patent Grocers', Bakers', Hotel and Cafe Cooling Rooms



Style "O" 23. Beading Now Made Vertical and Large Heavy Hardware. Similar to Cut on Page 71A.

DESCRIPTION STYLE "O" NUMBER 23. (Showing 6'x14'4" special arranged cooler). This cooler is arranged with 3 rooms, and is well adapted for Wholesale Grocers' use where they want a small cooling room, with separate apartments. One room can be used for syrups, candied fruits, jams, peanut butter, etc.; another room for cheese of all kinds, and the third room can be used for dried fruits, nuts, cereals, etc. By this special arrangement it insures each article, or class of goods, with a separate circulation, and lessens the possibility of one odor contaminating the other by careless arrangement. Let it be understood that all kinds of articles can be carried in one of our single room coolers, if they are careful to arrange the articles as they should be, i. e., delicate and easily contaminated articles on the floor or first shelves, goods with an odor near the top, so that the cold fresh air circulation passes over the delicate food first, then over the articles with strong odors. Our cooling rooms can be built any size, either single, double or with any number of rooms, also with our standard walls or special insulated walls, either for natural ice or artificial refrigeration. Give us an idea of what you want in the way of a cooling room and we will cheerfully give you an estimate.

SPECIFICATIONS:

FINISH—Varnished outside. White washable paint inside.

CONSTRUCTION—Front and one end finished in beaded hard pine.

WALLS AND INSULATION—No. 5 Standard Walls, mineral wool packed with water proof felt each side. O. K. for ice machine.

FLOOR AND INSULATION—No. 5 Standard, packed with cork with water proof felt each side.

DOORS—Made of ash and oak.

RACKS AND SHELVES—Standard equipment as desired.

ICE CHAMBER—Heavy ice bed and bevel slats.

PANS AND AIR TIGHT TRAP—Heavy galvanized iron.

TRIMMINGS—Solid brass long hinges, heavy fasteners. Artificial Refrigeration can be installed by simply putting coils or tanks in the ice chamber without any changes. And heavier walls.

Style	Code	Width	Depth	Height	Finish	Ice Chamber			Estimated Ice Capacity	Estimated Weight
						Width	Depth	Height		
"O" 23	Hot	14'4"	6'	8'	Oak	22"	13'	4'2"	4500 lbs.	4392 lbs.
"O" 24	Hour	14'4"	7'	8'	Oak	24"	13'	4'2"	5400 lbs.	4688 lbs.
"O" 25	House	14'4"	8'	8'	Oak	27"	13'	4'2"	6000 lbs.	5184 lbs.

Can be made with side or overhead system, any size, wall or finish. Made to order on short notice.

"Northey" Patent Grocers', Bakers', Hotel and Cafe Cooling Rooms

Quality



Service

No. O23 with Northey Overhead System—Beading Now Made Vertical and Large Heavy Hardware, Long Hinges, as Shown on Page 71A.

No. O23 Overhead same sizes as in side lcers (See page 107) except are 10 ft. high. Northey cold dry air system is worked out successfully in either side or overhead systems in all our styles or sizes, and adapted for the special purposes for which they are used, as well as for Ice or Artificial refrigeration.

"NORTHEY" Patent Grocers', Bakers', Hotel and Cafe Cooling Rooms

DESCRIPTION STYLE NUMBER 20—(Showing a 5'x10' NORTHEY special cooler). This cooler is adapted for grocers, bakers, hotels, or cafe use, where a double room cooler is desired. One side is used for meats, vegetables and mixed articles, and the other side for butter, milk or easily tainted articles. There is a large floor space, as well as room underneath the ice chamber. The cut is in error, in that there are only 3 rows of slatted shelves around the side instead of 4. This cooler can be racked, hooked or 3 rows of shelving as desired.

SPECIFICATIONS:

FINISH — Varnished outside. White washable paint inside.

CONSTRUCTION—Front and one end finished in beaded oak.

WALLS AND INSULATION—No. 5 standard walls, mineral wool packed with water proof felt on each side. O. K. for ice machine.

FLOOR AND INSULATION—No. 5 standard, packed with cork with water proof felt on each side.

DOORS—Made of oak.

GLASS—Three thicknesses of double strength glass.

RACKS AND SHELVES—Standard equipment as desired.

ICE CHAMBER—Heavy ice bed and bevel slats holds 4 standard cakes of ice 11x22.

PANS—Heavy galvanized iron.

TRAP—Airtight cast trap.

TRIMMINGS—Heavier than shown, long strap hinge, automatic, solid brass.

Artificial refrigeration can be installed by simply putting coils or tanks in the ice chamber without any changes.

Made on order. No. 20 with 5" walls generally carried in stock.

NOTE—State which end is to be finished.

Now made with vertical beading.



Style No. 20. Beading Now Made Vertical and Large Heavy Hardware, Long Hinges as Shown on Page 71A

Style	Code	Width	Depth	Height	Finish	Ice Chamber			Estimated Ice Capacity	Estimated Wgt.	List Price
						Width	Depth	Height			
20	Howl	10'4"	5'	8'	Oak	30"	3'11"	4'2"	2500 lbs.	3060 lbs.	
21	Hotel	10'4"	6'	8'	Oak	30"	4'11"	4'2"	3000 lbs.	3384 lbs.	
22	Hotbed	12'4"	6'	9'	Oak	34"	4'11"	5'2"	3600 lbs.	3888 lbs.	

Can be made with side or overhead system, any size, wall or finish. See Extras.

"NORTHEY" Patent Grocers', Bakers', Hotel and Cafe Cooling Rooms



No. 40

A Very Desirable "Chefs" Refrigerator—Now Made with Heavy Automatic Fasteners and Long Hinges, as Shown on Page 71A; and Sanitary Cleaning Tray.

DESCRIPTION STYLE NUMBER 40 — (Showing a NORTHEY special cooler). This cooler is adapted for grocers, bakers, hotels, or cafe use, where a double room cooler is desired. One side is used for meats, vegetables, and mixed articles, and the other side for butter, milk, or easily tainted articles. There is a large floor space, as well as room underneath the ice chamber. This cooler can be racked, hooked or 3 rows of shelving as desired; state which when ordering, otherwise will be sent with hooks as shown.

SPECIFICATIONS:

FINISH—Varnished outside. White washable enamel inside.

CONSTRUCTION—Front and two ends finished in beaded oak.

WALLS AND INSULATION—No. 5 standard walls, mineral wool packed with water proof felt on each side. O. K. for ice machine.

FLOOR AND INSULATION — No. 5 standard, packed with cork with water proof felt on each side.

DOORS—Made of oak. 24x34", 24x28", 26x71".

SHELVES—Sliding.

RACKS AND SHELVES—Standard equipment as desired.

ICE CHAMBER—Heavy ice bed, galvanized iron lined. Holds 3 standard 11"x22" cakes ice. Ice door longer than shown, 24"x46".

PANS AND AIR TIGHT TRAP—Heavy galvanized iron.

TRIMMINGS—Heavier than shown, solid brass, automatic.

Artificial Refrigeration can be installed by simply putting coils or tanks in the ice chamber without any changes.

This style made to order in larger sizes.

This style cannot be made smaller to advantage.

STOCK—No. 40 with 5" walls carried in stock.

Style	Code	Width	Depth	Height	Finish	Inside Finish	Ice Chamber			Estimated	Estimated	List Price
40	Carrot	8'	42"	7'	Oak	Enamel	Width	Depth	Height	Ice Capacity	Weight	
							24"	33"	47"	900 lbs.	2550 lbs.	

NOTICE: Width changed to 8' makes meat room more practical.

"NORTHEY" Patent Grocers', Bakers', Hotel and Cafe Combination Cooling Rooms and Display Refrigerator

This is the biggest and best arranged money maker for the small Market, Grocer or Restaurant ever produced

THIS IS WHAT YOU BUY—NOT SIZE

SPECIFICATIONS:

FINISH—Varnished outside. White washable paint inside.

CONSTRUCTION—Front and one side finished in beaded ash and oak.

WALLS AND INSULATION—No. 5" Standard Walls, mineral wool packed with water proof felt on each side. O. K. for ice machine.

FLOOR AND INSULATION—No. 5" standard, packed with cork with water proof felt on each side.

DOORS—Made of ash and oak. Large 26"x71". Others 24"x20", 24"x28"; ice door 20"x46".

GLASS—Three thicknesses of double strength glass.

RACKS AND SHELVES—Standard equipment, wood slatted.

ICE CHAMBER—Heavy ice bed and bevel slats. Holds standard cakes of ice 11"x22". 24" wide, 47" high, 48" deep in No. 31.

PANS AND AIR TIGHT TRAP—Heavy galvanized iron.

TRIMMINGS—Solid brass. Heavy as shown and automatic.

Artificial refrigeration can be installed by simply putting coils or tanks in the ice chamber without any changes.

Style	Code	Width	Depth	Height	Finish	Ice Capacity	Est. Weight
31	Groggy	5'	8'4"	7'	Ash	1600 lbs.	2900
32	Grotty	5'	9'4"	7'	Ash	1900 lbs.	3400
33	Grower	5'	10'4"	7'	Ash	2200 lbs.	3700

No. 31 ash and oak finish generally in stock in rights and lefts. Others built on order.

Size of back room: 31, 4'5" wide by 3'3" long; 32, 4'5" wide by 4'3" long; 33, 4'5" wide by 5'3" long.

EXTRAS:

Cheese slide and Swing Shelf. See price list.

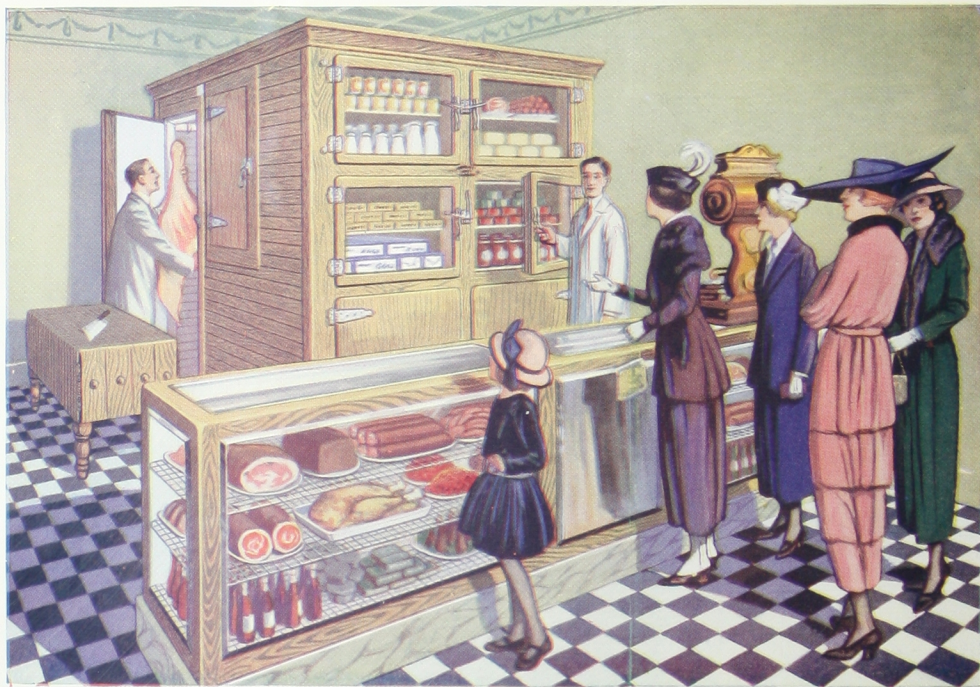
For restaurant use let front extend into dining room and back end in kitchen for chefs' use.

For grocers—front for display, back end for meats and storage.

Cut shows right hand Style 31. Large heavy solid brass hardware. Carried in stock in rights and lefts; others made on order.



No. 31



No. 31 DUPLEX Cooler and NORTHEY Counter Refrigerator

A BIG MONEY MAKER FOR GROCERS

In almost every Grocery Store, there is a dusty corner, unused floor-space or a dark, gloomy place at the back of the store which can easily be converted into a complete, sanitary Meat Department. Brighten it up with a few electric lights—install a Northey Duplex Refrigerator and Cooling Room (No. 31) and a Northey Display Case—then just watch your profits grow. Sell groceries, meat, milk and bakery goods, and deliver a basket full instead of one-half full.

There's money in meat. We furnish the complete outfit—everything you need—including meat block, cleavers, meat saws, knives, enamel trays,

caps, aprons, coats, etc., if desired. The outfit is complete—conveniently arranged and handsomely finished. It can be arranged to fit either the right or left hand side of your store, and is very moderate in price. You can start with one unit, if you desire, and later add others as you need them. It's easy to buy on payments and soon pays for itself, after which it will return you a steady, satisfactory profit on your investment. Some Grocers who have installed this outfit are making as much profit on the sale of meat as they make on the rest of their sales. It pays to sell meat.

"NORTHEY" Grocers', Hotel, Cafe, Delicatessen, Florist and Display Coolers

"The Leader of them All"

SPECIFICATIONS:

SIZE—Full size, no false work.

FINISH—Medium dark.

FINISH INSIDE—White enamel.

CONSTRUCTION—Front and ends made of selected quartered oak. Back plain oak.

WALLS—Standard 4" walls.

WALL INSULATION—Solid mineral wool with water proof felt each side.

FLOOR INSULATION—Cork with water proof felt each side.

GLASS—Two thicknesses of double strength glass and outside 1¼" bevel plate with two air spaces between.

DOORS—All 24" wide. Four 28" and two 34" high.

SHELVES—Heavy tinned ware, braced and supported.

ICE CHAMBER—Hard wood slats, galvanized pan, and trap with steel tray underneath on floor.

TRIMMINGS—Nickel plated.

CASTERS—Extra heavy casters.

This case is positively the finest display and silent salesman ever made.

The proper place for this case is near front of store in center of room, so it can be seen from street; also when customers pass into store and again coming out around either end.

When used for florist use, shelves are removed and ¾ doors put in back.



No. 38

No.	Code	Width	Depth	Height	Finish	Glass	Shelves	Ice Chamber			Ice Capacity	Estimated Weight	List Price
								Width	Depth	Height			
37	Dispel	86"	31"	75¾"	¾ Oak	Common	Wood	24"	22"	34"	600 lbs	1150 lbs	
38	Dispatch	86"	31"	75¾"	¾ Oak	Plate	Wire	24"	22"	34"	600 lbs	1195 lbs	

Marble base extra if desired.

"NORTHEY" Grocers', Hotel, Cafe, Delicatessen and Display Coolers

SPECIFICATIONS — No. 87. (This is what you buy, not size).

SIZE—Full size, no false work.

FINISH—Medium dark.

FINISH INSIDE—White enamel over galvanized iron.

CONSTRUCTION — Front and ends made of selected plain oak.

WALLS—Standard No. 4" and 5" walls. Made sectional. O. K. for ice machine.

WALL INSULATION — MINERAL WOOL with WATER PROOF FELT each side.

FLOOR INSULATION — CORK with WATER PROOF FELT each side.

DOORS—All 24" wide by 20" and 42" high. Net Openings 3 inches less each way. Heavy offset, $\frac{3}{4}$ ".

GLASS—Three thicknesses of double strength glass with two air spaces between.

MIRROR— $1\frac{1}{4}$ " bevel plate 20"x38".

SHELVES—6 wood removable shelves.

ICE CHAMBER—Galvanized sides, pan and trap, steel white enamel sanitary clean-out tray underneath and on floor. Takes 2 standard cakes of ice 11"x22".

NOTICE—This refrigerator is a real salesman. We have Northeys, using $\frac{1}{2}$ ice over some prominent makes. Carried in stock.

TRIMMINGS—Heavier hardware and long hinges, heavier solid brass as shown on No. 58, page 122A.

Tanks for cracked ice and salt furnished if desired. (See extras).

Carried in Stock



Cut Shows No. 87—Shelves Now Used Where Tub is Shown. 4" and 5" Walls Used

No.	Code	Width	Depth	Height	Finish	Inside Finish	Shelves	Glass	Ice Chamber		Estimated Ice Capacity	Est. Weight	List Price
									Width	Depth			
87	Grade	86"	31"	75 $\frac{3}{4}$ "	Oak	White Enamel	Wood	Common	24"	22 $\frac{1}{2}$ "	41 $\frac{1}{2}$ "	650 lbs.	1475 lbs.
88	Grand	86"	31"	75 $\frac{3}{4}$ "	Oak	White Enamel	Wood	Bevel Plate	24"	22 $\frac{1}{2}$ "	41 $\frac{1}{2}$ "	650 lbs.	1490 lbs.

Shelves in place of swings and slides if desired.

Brine tanks furnished when desired. See extras.

"NORTHEY" Grocers', Hotel, Cafe, Delicatessen and Display Coolers

SPECIFICATIONS—(This is what you buy, not size).

SIZE—Full size, no false work.

FINISH INSIDE—White enamel on galvanized iron.

CONSTRUCTION—Front and ends made of selected plain oak.

WALLS—Standard 4" and 5" walls. O. K. for ice machine use. Sectional.

WALL INSULATION—MINERAL WOOL with WATER PROOF FELT each side.

FLOORS—Cork filled.

DOORS—All 24" wide and 20" and 42" high. Heavy offset $\frac{3}{4}$ ".

GLASS—Three thicknesses of double strength glass with two air spaces between. No. 85A has bevel plate mirror 20"x38".

SHELVES—Wood now unless ordered special.

ICE CHAMBER—Galvanized pan and cast trap, steel White enamel tray underneath on floor.

All carried in stock.

Hooks in long door in place of shelves. See net price—extra.

TRIMMINGS—Heavier long hinges as shown on No. 58A, page 122A; automatic fasteners polished solid brass.

Tanks for cracked ice and salt furnished if desired. (See extras.)



No. 84A Now Made With Wood Shelves

NORTHEY QUALITY **DUPLIX** SERVICE **Refrigerator**

No.	Code	Width	Depth	Height	Finish	Inside Finish	Shelves	Glass	Ice Chamber			Estimated Ice Capacity	Est. Weight	List Price
									Width	Depth	Height			
84A	Apple	86"	31"	75 $\frac{3}{4}$ "	Oak	White Enamel	Wood	Common	24"	22 $\frac{1}{2}$ "	41 $\frac{1}{2}$ "	650 lbs.	1425 lbs.	
85A	Orange	86"	31"	75 $\frac{3}{4}$ "	Oak	White Enamel	Wood	Bevel Plate	24"	22 $\frac{1}{2}$ "	41 $\frac{1}{2}$ "	650 lbs.	1440 lbs.	

Swings or slides in place of shelves, if desired, extra.

"NORTHEY" Grocers', Hotel, Cafe, Delicatessen and Display Coolers



No. 70

Nos. 76 and 77 are same as No. 70 except 3 drawers in lower left hand corner.

(Ice Door Now 42", Lower Door Same as Other Small Doors)

No.	Code	Width	Depth	Height	Finish	Inside Finish	Shelves
70	Grail	86"	31"	75¾"	Oak	Galvanized Iron	Wood
75	Grain	86"	31"	75¾"	Oak	White Enamel	Wood
76	Grant	86"	31"	75¾"	Oak	Galvanized Iron	Wood
77	Grasp	86"	31"	75¾"	Oak	White Enamel	Wood

EXTRAS: Lard, butter swing, tilt, wire shelves.
Cheese or butter slide. See net price.

Ice Chamber

Width	Depth	Height
24"	22½"	41½"
24"	22½"	41½"
24"	22½"	41½"
24"	22½"	41½"

Ice Capacity	Est. Wgt.	List Price
650 lbs.	1440 lbs.	
650 lbs.	1450 lbs.	
650 lbs.	1375 lbs.	
650 lbs.	1400 lbs.	

SPECIFICATIONS—(This is what you buy, not size).

SIZE—Full size, no false work.

FINISH—Medium dark.

FINISH INSIDE—White enamel on galvanized iron.

CONSTRUCTION—Front and ends made of selected plain oak.

WALLS—Standard 4" and 5" walls—made sectional. O. K. for ice machine.

DOORS—All 24" wide and 20" and 42" high. Heavy offset ¾".

SHELVES—8 slatted wood removable shelves.

ICE CHAMBER—Galvanized sides, pan and trap, steel sanitary clean-out white enamel tray underneath and on floor. Takes in 2 standard cakes of ice 11"x22".

TRIMMINGS—Heavy hardware, solid brass and automatic.

NOTICE—Ice door 42" long. Nos. 76 and 77 are same as Nos. 70 and 75 except lower left hand door has three drawers in it.

Carried in stock. A great chef's refrigerator.

Tanks for cracked ice and salt furnished if desired. (See extras).

NORTHEY
QUALITY **DUPLEX** SERVICE
Refrigerator

Shelves if desired in place of meat racks, same price. Meats cannot drip in under compartments as in other makes where small door is below.

"NORTHEY" Grocers', Cafe, Delicatessen and Display Coolers

Two Fine Display Refrigerators

Same General
Specifications as
No 84A and
85A

MADE SOLID
NOT SECTIONAL

WALLS
Our 1" and 3" walls
used.

Tanks for cracked
ice and salt furnish-
ed if desired. (See
extras).



No. 57

No. 57. Same Hardware and Ice Door as No. 58

No. 58

No.	Code	Width	Depth	Height	Finish	Inside Finish	Shelves	Glass	Ice Chamber			Ice Capacity	Net Weight	List Price
									Width	Depth	Height			
54	Ground	38"	21"	71 1/2"	Oak	White Enamel	Wood	Common	24"	22 1/2"	24 1/2"	400 lbs.	1955 lbs.	
57	Green	38"	21"	71 1/2"	Oak	White Enamel	Wood	Bored Plate	24"	22 1/2"	24 1/2"	400 lbs.	1979 lbs.	
58	Redding	38"	21"	71 1/2"	Oak	White Enamel	Wood	Common	24"	22 1/2"	24 1/2"	400 lbs.	1955 lbs.	
59	Cartney	38"	21"	71 1/2"	Oak	White Enamel	Wood	Bored Plate	24"	22 1/2"	24 1/2"	400 lbs.	1979 lbs.	

EXTRAS: Lard or butter sawing. See net price. Cheese or butter slide. See net price.

122-A

"NORTHEY" Grocers', Hotel, Cafe, Delicatessen and Display Coolers



No. 52

SPECIFICATIONS—(This is what you buy, not size).

SIZE—Full size. No false work.

FINISH—Medium dark.

FINISH INSIDE—White enamel over galvanized iron.

CONSTRUCTION—Front and ends made of selected plain oak.

WALLS—Standard 4" and 5" walls—not sectional. O. K. for ice machine.

WALL INSULATION—MINERAL WOOL with WATER PROOF FELT each side.

FLOOR INSULATION—CORK with WATER PROOF FELT each side.

DOORS—All 24" wide and 20", 28" and 34" high. Heavy offset $\frac{3}{4}$ ".

SHELVES—Wood slatted removable shelves.

White enamel tray and underneath on floor. Takes two standard cakes of ice 11"x22".

ICE CHAMBER—Galvanized sides, pan and trap, steel (sanitary cleanout)

TRIMMINGS—Heavy solid brass as shown, and automatic.

Carried in stock.

Shelves in place of hooks in lower right-hand door, same price. Meats do not drip on under compartments as in other makes with long door above.

Tanks for cracked ice and salt furnished if desired. (See extras).

NORTHEY
QUALITY **DUPLEX** SERVICE
Refrigerator

No.	Code	Width	Depth	Height	Finish	Inside Finish	Shelves
52	Gripper	59"	31"	75 $\frac{3}{4}$ "	Oak	Galvanized Iron	Wood
53	Grabber	59"	31"	75 $\frac{3}{4}$ "	Oak	White Enamel	Wood

EXTRAS: Lard, butter swing, wire shelves.
Cheese or butter slide. See net price.

Ice Chamber			Ice Capacity	Est. Wgt.	List Price
Width	Depth	Height			
24"	22 $\frac{1}{2}$ "	34 $\frac{1}{2}$ "	600 lbs.	1055 lbs.	
24"	22 $\frac{1}{2}$ "	34 $\frac{1}{2}$ "	600 lbs.	1070 lbs.	

"NORTHEY" Grocers', Hotel, Cafe, Delicatessen Coolers



No. 47

SPECIFICATIONS—Same in general as our No. 52. See page 123A.

WALLS—Standard 4" and 5" walls. Mineral Wool insulation. O. K. for ice machine. Not sectional.

TRIMMINGS—Heavy solid brass as shown, and automatic.

FLOORS—Cork filled.

NOTICE—No. 47 and No. 48 takes 2 standard cakes of ice 11"x22".

Nos. 45 and 46 fine size for hospital diet coolers or for biological work.

Carried in stock.

We furnish small automatic electrical refrigerating machines to operate these two sizes.

See price list.

Tanks for cracked ice and salt furnished if desired. (See extras).



No. 45

No.	Code	Width	Depth	Height	Finish	Inside Finish	Shelves	Ice Chamber			Ice Capacity	Est. Wgt.	List Price
								Width	Depth	Height			
45	Sago	46"	28"	58 "	Oak	White Enamel	Wood	17¾"	20½"	26 "	225 lbs.	750 lbs.	
46	Rice	46"	28"	58 "	Oak	White Enamel	Wire	17¾"	20½"	26 "	225 lbs.	775 lbs.	
47	Pea	59"	31"	67½"	Oak	Galvanized Iron	Wood	24 "	22½"	34½"	400 lbs.	1000 lbs.	
48	Bean	59"	31"	67½"	Oak	White Enamel	Wood	24 "	22½"	34½"	400 lbs.	1035 lbs.	

EXTRAS: Lard or butter swing on Nos. 47 or 48 only. Nos. 45 and 46 now made with 3 glass doors and mirror. See extra price.
Cheese, or wire shelves butter slide. See net price.

"NORTHEY" Grocers', Hotel, Cafe, Delicatessen and Display Coolers

SPECIFICATIONS—(This is what you buy, not size).

FINISH—Medium dark.

SIZE—Full size, no false work.

CONSTRUCTION—Front and ends made of selected plain oak.

WALLS—Standard 4" and 5" walls—not sectional. O. K. for ice machine.

WALL INSULATION—MINERAL WOOL with WATER PROOF FELT each side.

FLOOR INSULATION—CORK with WATER PROOF FELT each side.

GLASS—Three thicknesses of double strength glass with two air spaces between.

MIRROR—20x30.

DOORS—All 24" wide and 20" and 34" high. Heavy offset $\frac{3}{4}$ ".

SHELVES—Six wood slatted removable shelves.

ICE CHAMBER—Galvanized sides, pan and trap, and steel and white enamel clean-out tray underneath and on floor. Takes 2 standard cakes of ice, 11"x22".

TRIMMINGS—Heavy solid brass as shown.

Carried in stock.

Tanks for cracked ice and salt furnished if desired. (See extras).

NORTHEY QUALITY DUPLEX SERVICE Refrigerator



No. 50

No.	Code	Width	Depth	Height	Finish	Inside Finish	Shelves	Ice Chamber				Ice Capacity	Est. Weight	List Price
								Glass	Width	Depth	Height			
50	Peach	59"	31"	67½"	Oak	White Enamel	Wood	Common	24"	22½"	34½"	400 lbs.	1000 lbs.	
51	Date	59"	31"	67½"	Oak	White Enamel	Wood	Bevel Plate	24"	22½"	34½"	400 lbs.	1085 lbs.	

EXTRAS: Lard or butter swing or tilt. See net price.

Cheese or butter slide. See net price.

"NORTHEY" Short Order Cooler



No. 23 Now made with legs $3\frac{1}{2}$ " higher. Can be cut off.

SPECIFICATIONS NUMBER 23.

SIZE—Full size, no false work

FINISH—Medium dark.

CONSTRUCTION—Front, ends, top and doors made of selected ash and oak. Large compartment for food; small compartment for ice.

WALLS—Standard $3\frac{3}{4}$ " walls.

WALL INSULATION—Solid mineral wool and cork with water proof felt each side.

FLOOR INSULATION—Cork with water proof felt each side.

LINING—Galvanized iron tray on floor turned up one inch.

SHELVES—Sliding.

ICE CHAMBER—Galvanized sides, pan and trap with steel tray underneath on floor.

TRIMMINGS—Solid brass—now made heavier.

Carried in stock.

"Northey" Patent Cream Storage and Chefs Coolers



SPECIFICATIONS NO. 34

NORTHEY CREAM STORAGE COOLERS

Width Depth Height

No.	Code	In.	In.	In.	Finish	Inside	Cans	Capacity	Wt.
34	Cream	64	22 $\frac{1}{2}$	34	Ash & Oak	Galv. Iron	2	5 or 10 gal.	375

DESCRIPTION—These cabinets are used for the storage of cream in large cans. We will also furnish them with two shelves in each door at \$2.00 extra, for the storage of small cans, package butter, milk, etc.

SPECIFICATIONS—The specifications are the same as our No. 23 Short Order Cabinet. Carried in stock.

No
23

Code
Shore

Width
61 $\frac{1}{2}$ inches

Depth
26 $\frac{1}{2}$ inches

Height
34 inches

Finish
Ash and Oak

Inside Finish
Galv. Iron

Estimated Weight
370 pounds.

Standard Chests

Standard Cooling Chests Construction

LUMBER—Lumber is Yellow Pine, two ends, and front and the lids are of "V" bead.

FRAME—The frame is a solid square strip, the uprights extended to the floor and form the legs—and also forms the space for the insulation.

SIDES, ENDS AND BOTTOM—Two layers of $\frac{7}{8}$ -inch Y. P. flooring with two layers of insulating paper and $1\frac{1}{2}$ inches of insulated material packed between.

INSULATION—The insulation where used is the highest grade we can possibly buy, and is tightly compressed in the $1\frac{1}{2}$ -inch space provided.



Open

CAPPING—The capping corners are halved out, lapped over, nailed to the side walls and ends.

FINISH—The front and the two ends are sandpapered—stained—shellacked and varnished.

INSIDE—The inside of the box is lined with heavy galvanized iron—all seams are thoroughly soldered and fitted with floor grate and drain.

LIDS—Two layers of $\frac{7}{8}$ -inch Y. P. flooring placed contrawise and tightly screwed together (not nailed).

The 2-foot chest has one hinged lid.

The 3, 4 and 5-foot chests each have two sliding lids; 6 and 7-foot 3-sliding lids; 8-foot has 4 sliding lids.

The GEM and STERLING are insulated as the foregoing.

Bottle and Ice Storage Chests



Size	Code	Width	Closed Deep	Height	Weight
"A"	Star	3' 3"	2' 3 $\frac{1}{2}$ "	2' 7"	200
"B"	Moon	3' 10"	2' 3 $\frac{1}{2}$ "	2' 7"	240

Lift lids, 8" legs.

Brass hinges and fasteners.

"NORTHEY" Ice Chests



Nos. 12 and 13



Nos. 14 and 15

"NORTHEY" Water Cooler



Nos. 16 and 17

SPECIFICATIONS NUMBERS 12, 13, 14, 15, 16 and 17:

SIZE—Full size, no false work and legs.

FINISH—Medium dark.

CONSTRUCTION—Front, ends and top and doors made of selected ash and oak.

WALLS—Standard $3\frac{3}{4}$ " walls.

WALL INSULATION—Cork with water proof felt each side.

FLOOR INSULATION—Cork with water proof felt each side.

LINING—Galvanized iron to top.

TRIMMINGS—Solid brass, and heavier.

NOTICE—Nos. 16 and 17 have water coils and drain faucets.

Carried in stock.

No.	Code	Width	Depth	Height
12	Chest	29 $\frac{3}{4}$ inches	17 $\frac{3}{4}$ inches	26 $\frac{1}{2}$ inches
13	Chest	40 inches	22 inches	32 $\frac{1}{2}$ inches
14	Shorn	29 $\frac{3}{4}$ inches	17 $\frac{3}{4}$ inches	26 $\frac{1}{2}$ inches
15	Shorter	40 inches	22 inches	32 $\frac{1}{2}$ inches
16	Water	29 $\frac{3}{4}$ inches	17 $\frac{3}{4}$ inches	26 $\frac{1}{2}$ inches
17	Aqua	40 inches	22 inches	32 $\frac{1}{2}$ inches

EXTRAS: White enamel add 20%.

Inside Finish	Estimated Weight
Galvanized Iron	160 pounds
Galvanized Iron	283 pounds
Galvanized Iron	170 pounds
Galvanized Iron	285 pounds
Galvanized Iron	200 pounds
Galvanized Iron	300 pounds

"NORTHEY" Florist Coolers

SPECIFICATIONS NUMBERS 116 AND 126.

SIZE—Full size, no false work.

FINISH—Medium dark.

FINISH INSIDE—White enamel.

CONSTRUCTION—Front and ends made of selected oak.

WALLS—Standard 4" and 5" walls. Sectional.

WALL INSULATION—Solid mineral wool with water proof felt each side.

FLOOR INSULATION—Cork with water proof felt each side.

DOORS—All 24" wide, 20", 34" and 42" high.

GLASS—Three thicknesses of double strength glass with two air spaces between. No. 126B has bevel plate glass on outside.

MIRROR—Bevel plate mirror.

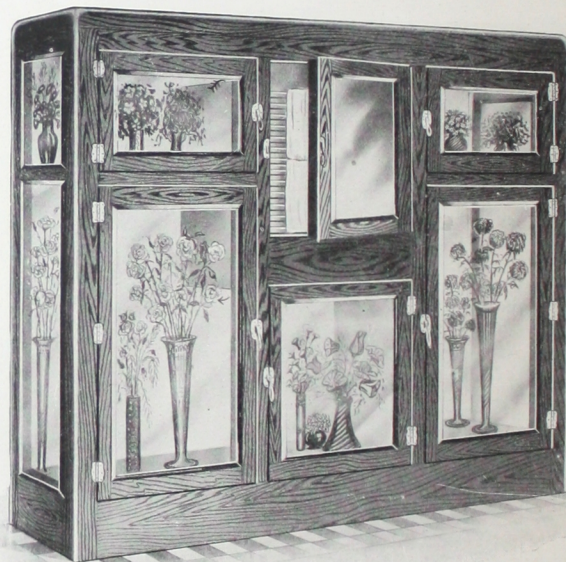
SHELVES—Slatted.

ICE CHAMBER—Galvanized sides, pan and trap with steel (sanitary clean-out) tray underneath and on floor. Takes standard ice cakes.

TRIMMINGS—Heavy solid brass—heavier than shown.

NOTICE—Now Made with Long Ice Door and Mirror.

NORTHEY QUALITY DUPLEX SERVICE Refrigerator



No. 126

No.	Code	Width	Depth	Height	Finish	Glass	No. Shelves
116	Floral	86"	31"	75 3/4"	Oak	Common	2
126	Florist	86"	31"	75 3/4"	Oak	Bevel Plate	2

EXTRAS:

White enamel finish outside, extra.

Ice Chamber		
Width	Depth	Height
24"	22"	34"
24"	22"	34"

Mirror lining on back, extra.

Quarter sawed oak finish, extra.

Ice Capacity
450 lbs.
450 lbs.

Estimated Weight
1178 lbs.
1205 lbs.

List Price

Standard Mercantile Refrigerators



NO. 74-S

Grocery, Hotel or Restaurant Refrigerator

Size 67"x34½"x80".
Ice capacity 700 lbs.
Shipping weight 1040 lbs.

NO. 75-S

Grocers Refrigerator

Sliding Trays and
Swinging Turnout for
Butter, Cheese and
Lard.

White Enameled Interior.

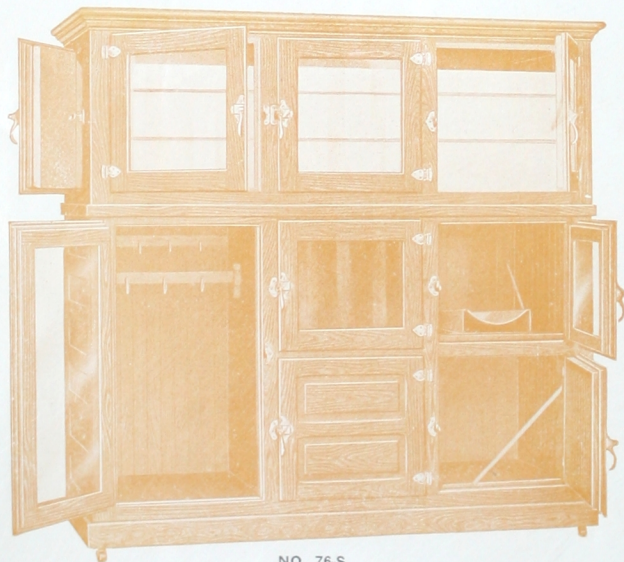
Double Glass Doors
in Provision Compartments.
Beveled Plate
Mirror in Ice Compartment
Door.

Size 84"x32½"x78".
Ice capacity 625 lbs.
Shipping weight 1100 lbs.



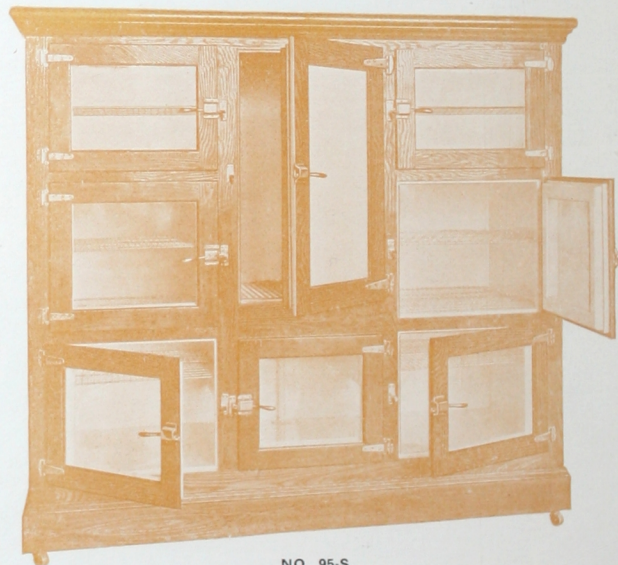
The Insulation used in all these refrigerators is Quilted Linofelt of several thicknesses with dead air spaces between each thickness. The walls are about 2½ inches thick and similar in weight to all medium priced refrigerators, excepting that these refrigerators are lined with iron, including the ice compartment. There are no broken joints through which warm air can pass in these refrigerators, as there is a continuous piece of Linofelt insulating quilt closes all joints. Outer lumber ¾" long fibre Northern Ash. Several thicknesses sewed Linofelt 1" thick in all. Inner ¾" lumber. Interior lined with heavy gauge galvanized sheet steel. All windows in refrigerators have two thicknesses of glass. Mirrors are bevel plate glass. All styles of Chests and Grocery or Hotel Refrigerators illustrated are made throughout of hardwood and fitted with heavy, solid bronze, nickel plated hardware.

Standard Mercantile Refrigerators



NO. 76-S

Size 89½"x33"x87".
Ice Capacity 1000 lbs.
Shipping Weight 1460 lbs.
Six Glass Doors for Display Purposes.
Sliding Trays with Closed Back for Butter and Lard.
Large Meat Compartment Fitted with Hooks.
Ice Supply Doors at Each End of Ice Compartment.



NO. 95-S

For Grocery, Cafe or Small Hotels.

White Enameled Interior.
Woven Wire Shelves.
Bevel Plate Mirror in Ice Compartment Door.
Double Glass Doors in Provision Compartments.
Size 84"x32½"x78".
Ice Capacity 625 lbs.
Shipping Weight 1100 lbs.

Standard Mercantile Refrigerators



NO. 91-S

For the Cafe, Grocery or Small Hotel

White Enameled Interior.
Double Glass Doors in Upper Provision Compartment.
Beveled Plate Mirror in Ice Compartment Door.
Size 71 $\frac{3}{4}$ "x29 $\frac{1}{2}$ "x74".
Shipping Weight 835 lbs.
Ice Capacity 375 lbs.



NO. 69-S

Grocery Display Refrigerator

White Enameled Interior.
Upper Provision Doors Double Glass.
Mirror Ice Doors.
Lower Doors Paneled.
Size 62"x27"x65".
Ice capacity 320 lbs.
Shipping Weight 750 lbs.

Standard Mercantile Refrigerators



NO. 70-S

Delicatessen and Grocery Refrigerator

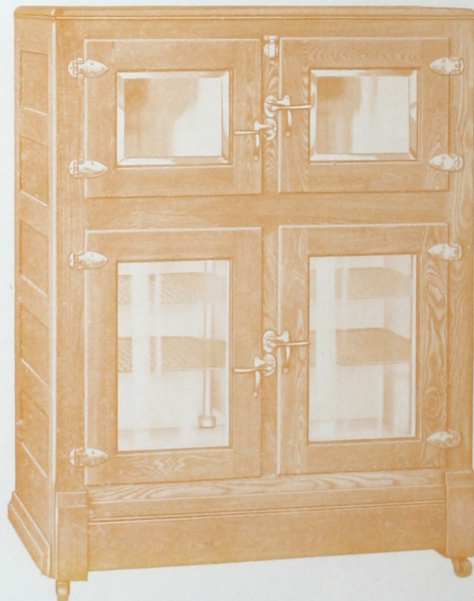
Galvanized Steel Lining.
Double Glass Doors.
Swinging Butter Tub or Cheese Shelf.
Sliding Lard Shelf.
Size 51"x30"x75½".
Shipping weight 700 pounds.
Ice capacity 400 pounds.



NO. 45-S

Grocery and Delicatessen Refrigerator

Odorless Spruce Lining.
Double Glass Provision Doors.
Mirror in Ice Compartment Door.
Size 48"x28"x71".
Ice capacity 350 pounds.
Shipping weight 620 pounds.



NO. 44-ES

Small Restaurant or Grocery Refrigerator

Size 45½"x27½"x59".
Shipping weight 415 pounds.
Ice capacity 300 pounds.
Double Glass Provision Doors.
Mirrors in Ice Compartment Doors.
White Enameled Interior.

Standard Mercantile Refrigerators



Large Storage Capacity for
Grocery or Restaurant Use

Made in two sizes.

NO. 71-S—Size 71 $\frac{3}{4}$ "x29 $\frac{1}{2}$ "x74".
Ice capacity 375 pounds.

Shipping weight 835 pounds.

NO. 72-S—Size 83 $\frac{3}{4}$ "x32 $\frac{1}{2}$ "x77".
Ice capacity 625 pounds.

Shipping weight 1010 pounds.



NO. 67-S

Grocery and Small Hotel Refrigerator

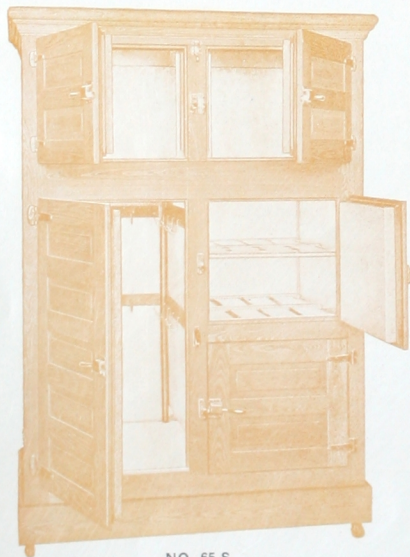
Large Meat Compartment on Left Hand Side.

Size 65"x35 $\frac{1}{2}$ "x85 $\frac{1}{2}$ ".

Ice capacity 700 pounds.

Shipping weight 990 pounds.

Standard Mercantile Refrigerators



NO. 65-S

Grocery and Small Hotel Refrigerator

Has Large Meat Compartment on Left Hand Side.

Size 54 $\frac{1}{4}$ "x33"x78 $\frac{3}{4}$ ".

Ice Capacity 420 lbs.

Shipping Weight 800 lbs.



Sliding Lid Bottle Chest
For Soft Drink Counters

NO. 20 $\frac{1}{2}$ -S

44x26x35, 2 Shelves, Wt. 200 lbs.

NO. 15-S

56x32x39, 4 shelves, Wt. 355 lbs.

NO. 4 FT-S

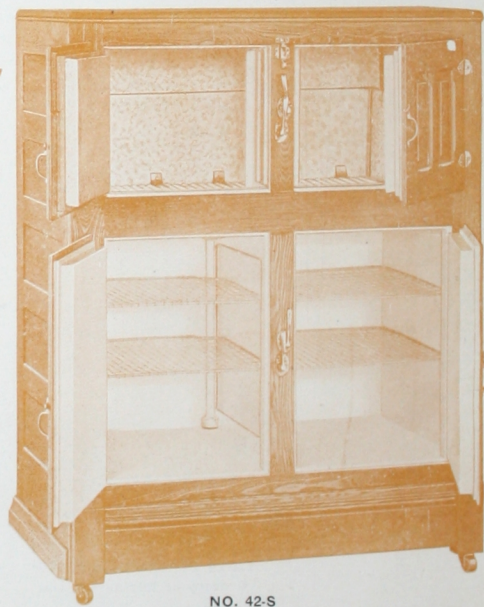
48x22x32. Shipping Weight 180 lbs.

NO. 5 FT-S

60x22x32. Shipping Weight 210 lbs.

Have Movable Upright Partition to hold contents against ice.

Have no Shelves.



NO. 42-S

Designed for Small Groceries or Restaurants

White Enameled Interior.
Paneled Doors.

Ice Capacity 300 lbs.

Size 45 $\frac{1}{2}$ "x27 $\frac{1}{2}$ "x59".

Shipping Weight 355 lbs.

Standard Chests

Standard Bottle or Ice Storage Cooling Chests

Construction

LUMBER—Lumber is Yellow Pine, two ends, and front and the lids are of "V" bead.

FRAME—The frame is a solid square strip, the uprights extended to the floor and form the legs—and also forms the space for the insulation.

SIDES, ENDS AND BOTTOM—Two layers of $\frac{7}{8}$ -inch Y. P. flooring with two layers of insulating paper and $1\frac{1}{2}$ inches of insulated material packed between.

INSULATION—The insulation where used is the highest grade we can possibly buy, and is tightly compressed in the $\frac{1}{2}$ inch space provided.

CAPPING—The capping corners are halved out, lapped over, nailed to the side walls and ends.

FINISH—The front and the two ends are sandpapered—stained—shellacked and varnished.

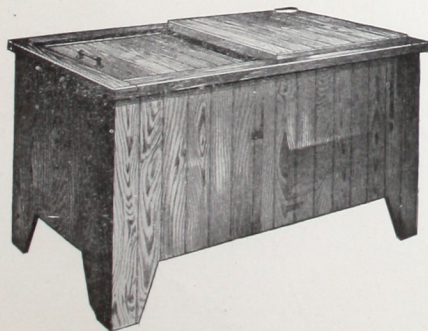
INSIDE—The inside of the box is lined with heavy galvanized iron—all seams are thoroughly soldered and fitted with floor crate and drain.

LIDS—Two layers of $\frac{7}{8}$ -inch Y. P. flooring placed contrawise and tightly screwed together (not nailed).

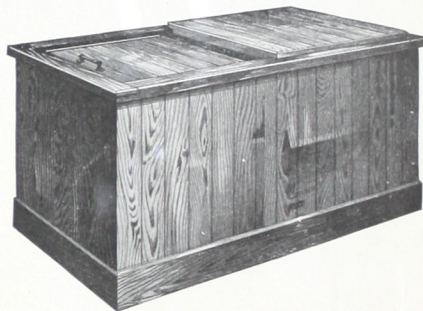
The 2-foot chest has one hinged lid.

The 3, 4 and 5 foot chests each have two sliding lids; 6 and 7 foot 3 sliding lids; 8 foot has 4 sliding lids.

The GEM and STERLING are insulated as the foregoing.



Standard Sterling



Standard Gem

STANDARD GEM

$1\frac{1}{2}$ -inch compressed insulation and two layers heavy insulating paper.

Outside Length	Inside Long	Dimensions		Capacity	Approximate Weight
		Wide	Deep	Pint Bottles and Ice	
3'	2' $5\frac{1}{2}$ "	17"	24"	16 doz.	230 lbs.
4'	3' $5\frac{1}{2}$ "	17"	24"	20 doz.	310 lbs.
5'	4' $5\frac{1}{2}$ "	17"	24"	30 doz.	365 lbs.
6'	5' $5\frac{1}{2}$ "	17"	24"	36 doz.	420 lbs.
7'	6' $5\frac{1}{2}$ "	17"	24"	42 doz.	480 lbs.
8'	7' $5\frac{1}{2}$ "	17"	24"	48 doz.	530 lbs.

Our Gem Chests are 24 inches wide and 31 inches high outside. Special sizes made to order. Small additional charge for hinged lids.

STANDARD STERLING

$1\frac{1}{2}$ -inch compressed insulation and two layers heavy insulating paper.

Outside Length	Inside Long	Dimensions		Capacity	Approximate Weight
		Wide	Deep	Pint Bottles and Ice	
2'	1' $5\frac{1}{2}$ "	17"	18"	6 doz.	160 lbs.
3'	2' $5\frac{1}{2}$ "	17"	18"	10 doz.	195 lbs.
4'	3' $5\frac{1}{2}$ "	17"	18"	14 doz.	245 lbs.
5'	4' $5\frac{1}{2}$ "	17"	18"	19 doz.	300 lbs.
6'	5' $5\frac{1}{2}$ "	17"	18"	23 doz.	360 lbs.
7'	6' $5\frac{1}{2}$ "	17"	18"	27 doz.	390 lbs.
8'	7' $5\frac{1}{2}$ "	17"	18"	32 doz.	455 lbs.

Our Sterling Chests are 24 inches wide and 31 inches high outside. Special sizes made to order. Small additional charge for hinged lids.

*If You Need an Article—
and Don't Buy It
You Pay For It Anyway*

